

# *Cento Anni Alla Famiglia*

## *Buon San Valentino!*

**FEBRUARY 14-17, 2024**

We set our tables with Holy Oil for dipping our artisanal Italian breads and a fresh white bean, roasted garlic and rosemary spread

### *Stuzzicarelli*

**Meatball Gigante**...fresh mozzarella stuffed, two provolones, sea of Alla marinara / 17

**Grilled Baby Octopus**...roasted fingerling potatoes, tomatoes, capers, olives, fresh herbs, EVOO / 24

**Smoked Provolone**...black truffles, sylvetta, Locatelli Romano / 18

**French Kiss Oysters**...French mignonette, horseradish, charred tomato cocktail. Chilled on flaked ice / 22

**Greens and Beans**...escarole, chicken stock, house salsiccia, white beans, shaved Locatelli Romano / 18

**Crab Stuffed Shrimp**...with brandied lobster cream / 24

**Fried Cheese**...basil pesto, Parmigiano Reggiano, Alla marinara / 15

### *Secondi Corso*

**The Veal Chop**...Our house specialty, the finest Wisconsin formula-fed natural double cut rib chop / 95

Your choice of preparation:

**Milanese**...paddled, crumb coated, pan fried in clarified butter, served with lemon, pignoli, and lump crab

**Paillard**...paddled, pan seared, topped with wild mushroom demi-glace, finished with sharp provolone and asparagus

**Ripieno**...stuffed with Parma Ham, sharp provolone, and sage leaves, finished with a mushroom Barolo sauce

**Seafood Diavolo**...lobster, day boat scallops, black tiger shrimp, mussels, clams, spicy marechiaro style plum tomato sauce / 68

**Mediterranean Grilled Lamb Chops**...eggplant caponata, cous-cous salad, pomegranate demi-glace / 70

**7 oz. Filet Mignon Gorgonzola**...sweet pepper gorgonzola cream and port wine reduction / 62

**14 oz. NY Strip Steak Oscar**...asparagus, roasted fingerling potatoes, colossal lump crab and hollandaise sauce / 95

**Blackened Mahi Mahi**...mango chutney, sweet red coconut curry, sauteed spinach and asparagus / 65

**Pan Seared Sea Scallops**...parsnip puree, orange horseradish marmalade, winter cress salad / 65

**Chicken Cacciatore**...Gerber Amish chicken breast scallopine, mushrooms, peppers, onions, olives, tomatoes and herbs / 46

**Maple Leaf Farms Duck Breast**...pepper crusted and seared crispy with honey strawberry basil demi-glace and roasted potatoes / 58

**Crab Stuffed Sole**...tomato lemon tarragon seafood cream, sauteed spinach / 65

**Lobster Pappardelle**...Maine lobster, wild mushrooms, tomatoes, spinach, fine herbs, lemon ricotta, lobster cream / 60

*All Entrees are served with our house salad dressed with red wine vinaigrette and imported gorgonzola, and a first course of pasta alla vodka.*

*There will be a 15 dollar supplemental charge on shared dinners to provide for these items.*

*Due to a PA state law change, we have now added a 1.5% surcharge to all non-cash transactions. Thank You!*