

CICCIOTTI'S TRATTORIA ITALIANA & SEAFOOD

DINNER MENU \$ 20.00

Choose 1 from each:

Antipasti

Agnolotti di Zucca

Homemade ravioli stuffed with butternut squash and ricotta cheese and finished in a creamy brandy sauce

Polpetta con Ricotta

Pork and beef meatball on a bed of ricotta cheese and tomato sauce with parmigiano

Lobster and shrimp Bisque

Our traditional bisque served with a touch of cream

Insalata di Cesare con Gamberetti

Our traditional caesar salad , served with 2 shrimp.

Primi & Secondi

Filetto ai ferri alla crema di gorgonzola

7 oz filet mignon, grilled to perfection and finish in a creamy gorgonzola sauce

Mezzanelle con capesante e gamberi alla Diavola

Eggnoodles fettuccine with shrimp and bay scallops in a spicy tomato sauce

Salmone alla crema di Crostacei

Fresh salmon sautéed in a creamy lobster and crab sauce

Ossobuco di Agnello alla Milanese

Slow cooker lamb shank braised in a tomato and fresh herbs over saffron risotto

(add 5 oz Lobster tail for \$11.00 to any main dish)

Dolci

Soufflé al cioccolato

Belgium chocolate lava cake, served with vanilla ice cream and chocolate sauce

Tiramisu al Caffè

Lady finger soaked in espresso coffee with mascarpone cheese and cream, topped with cocoa powder

Cannoli Siciliani

Homemade cannoli shell, stuffed with ricotta cheese and chocolate chip

Wine pairing (3 different glass of wine, one for each course) \$ 12.00 / Vegetarian option available