

CICCIOTTI'S TRATTORIA ITALIANA & SEAFOOD DINNER MENU \$ 20.00

Choose 1 from each:

Antipasti

Agnolotti con Salsiccia

Homemade ravioli stuffed with ricotta cheese topped with sausage in a creamy brandy sauce

Polpetta con Ragu

Pork and beef meatball in a slow cooked tomato sauce

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 Vodka

Egg noodles fettuccine with shrimp and bay scallops in a creamy tomato vodka sauce

Salmone alla crema di Crostacei

Fresh salmon sautéed in a creamy lobster and crab sauce

Ossobuco di Agnello alla Milanese

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

Melanzane alla Parmigiana

Roaster eggplant baked with mozzarella cheese and marinara sauce

Pollo ali Funghi Porcini

Chicken breast sauteed in a marsala wine sauce with porcini mushroom and cream

(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. Vegetarian option available
