

Encore

BY GOODFELLAS



FIRST COURSE

(Please Choose One)

MEATBALLS WITH SALAD

Chef Gennaro's famous meatballs topped with "Sunday Gravy" served around a bed of iceberg lettuce dressed with lemon & E.V.O.O.

EGGPLANT STACK

Crispy eggplant layered with fresh mozzarella and fresh sliced tomato finished with a drizzle of balsamic reduction and E.V.O.O.

PREMIUM SHELLFISH

Three clams & three oysters in the half shell

PANE COTTO

Escarole, white beans and peasant bread, topped with parmigiano reggiano

FRENCH ONION SOUP

Topped with provolone & parmigiano cheese

STUFFED CLAMS

Fresh clams with a classic stuffing of finely chopped onion, celery, peppers, breadcrumbs & fresh herbs finished with lemon, white wine

FIORE DI LATTE

Escarole wrapped around prosciutto & fresh mozzarella, balsamic reduction & olive oil drizzle

FRIED MOZZARELLA

Breaded mozzarella, gently fried with a light pomodoro sauce

CAPRESE

Fresh mozzarella, tomato and roasted peppers dressed with basil and E.V.O.O.

EGGPLANT ROLLATINI

Eggplant rolled with mozzarella and ricotta cheeses, finished with pomodoro sauce

STUFFED MUSHROOMS

Mushroom caps filled with traditional sausage stuffing

SHRIMP COCKTAIL

"The Classic" two jumbo shrimp served chilled with cocktail sauce

FRIED CALAMARI

Crispy calamari with a spicy pomodoro sauce

MUSSELS FRADIIVOLO

Prince Edward Island mussels pan sautéed with cannellini beans and spicy pomodoro sauce

OYSTERS TWO WAYS

Rockeller and N'Duja

BURRATA

Burrata cheese with arugula & roasted tomatoes dressed with balsamic vinegar & E.V.O.O.

SECOND COURSE

(Please Choose One)

ATLANTIC SALMON

Cajun dusted Atlantic salmon served over a bed of warm lentil salad with grape tomatoes finished in Dijon mustard sauce

FILET COGNAC

Grilled beef tenderloin medallions topped with portabella mushroom and a jumbo shrimp, finished with gorgonzola cream sauce

CHICKEN PARMIGIANA

Chicken cutlet topped with pomodoro sauce & fresh mozzarella over linguine pasta

PORTERHOUSE VEAL CHOP

Veal chop layered with parma prosciutto, mozzarella cheese & asparagus finished with port wine reduction

PORK SHANK OSSOBUCCO

Braised pork shank with fresh vegetables & herbs over risotto

ORECCHIETTE RABE & SAUSAGE

Quill shaped pasta with fresh sausage & Andy Boy broccoli rabe, garlic & E.V.O.O.

CHICKEN ROLLATINI

Boneless chicken breast, rolled with parma prosciutto, mozzarella and spinach, finished with tomato, mushroom gorgonzola sauce

SHRIMP PARMIGIANA

Breaded jumbo shrimp (3) topped with mozzarella, over linguine pasta with pomodoro sauce

LOBSTER RAVIOLI

Pasta pillows filled with lobster, finished with fresh tomato, peas and onion cream sauce

COLORADO LAMB CHOPS

Broccoli rabe, port wine reduction

LASAGNA & MEATBALLS

Classic meat lasagna served with Chef Gerry's famous meatballs topped with "Sunday Sauce"

STUFFED SHRIMP

Jumbo shrimp (2) topped with classic seafood stuffing finished with lemon, white wine, served with mashed potato & seasonal grilled vegetables

SICILIAN PORK CHOP

Grilled pork chop with sweet & hot peppers, onions and fried potatoes

BEGGARS PURSE *(when available)*

Little pasta purses filled with parmigiana reggiano, ricotta cheese and fresh pears finished with a brown butter sage sauce

RIGATONI VODKA

Rigatoni pasta tossed with vodka cream sauce

TUNA

Sesame crusted, Szechuan garlic noodles, bok choy, sesame soy vinaigrette

FETTUCCHINE ALFREDO

Egg noodles folded with parmigiano reggiano cream sauce

THIRD COURSE

(Please Choose One)

TIRAMISU | GOODFELLAS CUPCAKE | MINI

CANNOLIS | APPLE CRISP | CARROT CAKE

MISSISSIPPI MUD CAKE | RED VELVET CHEESE

CAKE | GELATO | SORBET

\$45 Per Person

