

Feast Of Saint Joseph

Appetizer (Choice of one)

Caesar Salad

Our classic with egg, dijon mustard, garlic, capers, Parmigiano & anchovies

Burrata Salad

Creamy burrata cheese atop filed greens, tri- color tomatoes & toasted hazelnuts, with a lemon herb vinaigrette

Chicken Meatballs Francese

Served in a lemon butter sauce with oven roasted tomatoes & fresh herbs

Lemon Fried Shrimp

Crispy lemon batter shrimp in a rich pomodoro sauce

Russo's Risotto Bites

Three cheese blend; panko fried, served atop truffle aioli

Calamari Fritti (\$5 additional)

Lemon and marinara sauce

Baked Clams Oreganata 6pcs (\$5 additional)

Baked little necks, seasoned breadcrumbs, garlic & olive oil

Entree (choice of one)

Garlic Crusted Salmon

Pan roasted with a garlic crust, served with a lemon-white wine butter sauce

Chicken Piccata

Boneless breast with capers, sun-dried tomatoes, lemon & white wine sauce

Veal Giovanni

Scaloppini, topped with melted mozzarella cheese. Finished with marsala wine, wild mushrooms & prosciutto

Icelandic Cod Oreganata

Topped with garlic & herbed breadcrumbs, baked golden and served with a sauce of lemon, white wine & butter

Pasta di San Giuseppe

Spaghetti with anchovies, garlic, olive oil, parsley & toasted breadcrumbs

Rigatoni Alla Norma

House-made rigatoni, roasted eggplant and plum tomato with fresh ricotta

Spinach Risotto

With heirloom tomatoes & parmesan cheese

Pepper Crusted New York Strip Steak (\$10 additional)

Grilled; in a light cognac cream sauce, topped with roasted wild mushrooms & fresh herbs

Dessert

St. Joseph's Pastry "Sfingi"

\$35 per person

Beverage, tax & gratuity not included