

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.

Meatballs Pomodoro

Slowly simmered in pomodoro sauce, topped with whipped ricotta cheese

Lemon Fried Shrimp

Crispy lemon batter shrimp in a rich marinara sauce

Russo's Risotto Bites

Three cheese blend; filled with mozzarella, 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 with Wild Mushrooms

Tender scallopini of veal, sauteed with roasted wild mushrooms in a marsala wine sauce

Alaskan 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

Pat La Freida **New York Strip Steak** (\$10 additional)

Grilled; topped with caramelized onions

Dessert

St. Joseph's Pastry "Sfingi"

\$35 per person

Beverage, tax & gratuity not included