



# Happy Mother's Day

## Entrees

All Entrees served with a fresh garden salad,  
family style pasta or potato & vegetable.

Homemade pasta available  
(\$1.95 extra per person)

### Frutti di Mare

Little necks, scallops, calamari & shrimp, served  
over a bed of pasta.

Sauces; Red, White or Fra Diavolo 24.95

### Capasanta Pappardelle

All-natural U10 sea scallops served over a bed of  
home made pappardelle pasta covered in a basil  
cream sauce 28.95

### Pasta Miscuglio

Pasta tossed with All-Natural sea scallops,  
shrimp, fresh spinach & mushrooms in a spicy  
pink sauce 24.95

### Chicken or Veal Christine

Breaded & layered with a spinach and cheese  
stuffing, topped with fresh mozzarella &  
prosciutto di parma, in a mushroom Marsala  
sauce 22.95 / 24.95

### Baked Stuffed Shrimp (4)

(crabmeat stuffing) 21.95

### Eggplant, Chicken or Veal Parm

Breaded cutlet topped with tomato-basil sauce  
and melted mozzarella cheese  
17.95 / 19.95 / 21.95

### Chicken or Veal Sorrento

Breaded cutlet topped w/ fresh ricotta cheese,  
eggplant & mozzarella, baked in tomato-basil  
sauce 22.95 / 24.95

### Boneless Ribeye

14 ounce Choice Ribeye, topped with wild  
mushrooms and served with potato and vegetable  
25.95

**Chicken Francese** Egg battered all natural  
chicken breast, sauteed in a lemon and butter  
sauce and served with potato and vegetable  
20.95

## Appetizers

Mozzarella Triangles (4) 7.95

Stuffed Mushrooms 9.95

RI Calamari 12.95

Arancini 8.95

Italian Eggrolls (2) 8.95

## Children's Menu

Cheese Ravioli or Ziti & Meatball 9.95

## Dessert

Homemade Bread Pudding 8.95

Warwick Ice Cream Mudd Pie 6.95


Limoncello Mascarpone 6.95

Triple Chocolate Cake 6.95

Italian Spumoni 4.95

**\*a 20% Gratuity will be added  
to parties of 6 or more**

**Please be courteous to our many guests,  
as our tables are reserved in  
2 Hour intervals.**



## Mother's Day Cocktails

### Her Royal Highness Bloody Mary

Absolut lime Vodka, Bloody  
Mary Mix, Bacon, Shrimp,  
Green olives and seasonings,  
\$12

### Sparkling MOM-mosa

Ruffino Sparkling Rose, orange  
juice, fresh strawberry slices  
\$8

### Momma's Mule

Grey Goose le poire, fresh  
squeezed lime juice, topped  
with goslings ginger beer \$10

### Mom's Sangria

Coconut rum marinated with  
fresh pineapple, topped with  
our signature white sangria  
mix \$10

### A Moment to Myself

Blue Chair Bay coconut rum,  
Dekuyper Peachtree,  
pineapple juice, splash of  
Grenadine \$9

## Beer

Draft	Bottles
Miller Lite 4.50	Miller Lite 3.75
Peroni Nastro Azzurro 5.50	Budweiser 3.75 Bud Light 3.75
Samuel Adams Seasonal 5.50	Coors Light 3.75 Michelob Ultra 3.75
Shock Top Belgian White 4.50	Heineken 4.25 Corona Extra 4.25
Rotating IPA varies	Angry Orchard (GF) 4.25

## White Wine Selections

### Chardonnay

Canyon Road, California  
Kendall-Jackson "VR", California

### Pinot Grigio

Canyon Road, California  
Sensi, Italy

### Riesling

Covey Run, Washington

### Sauvignon Blanc

Monkey Bay, New Zealand  
Kim Crawford, New Zealand

### White Zinfandel

Beringer, California

### Moscato

Canti, Italy

### Prosecco

La Marca, Italy 187 ml.  
La Marca, Italy

Glass	Bottle
-	-
7	24
9.25	30
7	24
8.25	27
7	24
8	27
11	36
7.50	27
8	27
9	-
-	34

## Red Wine Selections

### Merlot

Canyon Road, California  
Francis Coppola Diamond Collection, California  
Kendall-Jackson "VR", California  
St. Francis, California

### Cabernet Sauvignon

Canyon Road, California  
J. Lohr "Seven Oaks", California  
Francis Coppola Diamond Collection, California  
St. Francis, California

### Chianti

Placido, Italy  
Da Vinci, Italy  
Da Vinci Riserva, Italy

### Pinot Noir

Francis Ford Coppola Votre Sante, California  
Meiomi, California

### Interesting

Banfi Col di Sasso Cabernet/Sangiovese, Italy  
Trivento Malbec, Argentina  
Bran Caia "Il Tre", Super Tuscan, Italy

Glass	Bottle
-	-
7	24
9	30
-	30
-	36
7	24
9	30
-	45
9	30
-	36
8	24
8	27
-	35

