



Easter Menu

STARTERS

Stuffed Mushrooms

Silver dollar mushrooms, signature seafood stuffing, herbal butter and cream sherry wine. 14

Italian Egg Rolls (2)

Ground beef, savory ground sausage, sautéed onions, sweet red bell peppers, and melted, shredded mozzarella.

Served with a side of our tomato-basil sauce. 14

Mozzarella Triangles

Mozzarella double-breaded and fried to a perfect golden brown. Served with a side of our tomato-basil sauce. 14

Garlic Bread

Toasted ciabatta, garlic butter, shredded mozzarella and grated Parmesan. Side of tomato-basil sauce. 8

Rhode Island Calamari

Tender squid rings, battered and fried with sautéed pepper rings, cherry tomatoes, and a drizzle of fragrant olive oil infused with garlic. 18

ENTRÉES

Parmigiana

Choice of hand-breaded eggplant, all-natural chicken, or tender veal cutlet. Baked in our award-winning tomato-basil sauce and whole milk mozzarella. Served with pasta of choice.

Eggplant-20 Chicken-25 Veal-30

Sorrento

All-natural chicken or tender veal cutlet hand-breaded and layered with creamy ricotta and crispy breaded eggplant. Baked in our award-winning tomato-basil sauce and whole milk mozzarella. Served with pasta of choice.

Chicken-30 Veal-34

Baked Stuffed Shrimp 25

Four Jumbo Shrimp, each meticulously filled with our exquisite seafood stuffing. Baked to perfection in a cream sherry wine and herb butter sauce. Served with potato and seasonal vegetables.

Miscuglio 28

All-Natural New Bedford sea scallops, jumbo Shrimp, sun-dried tomatoes, baby spinach, and sliced mushrooms tossed in our spicy pink sauce and fresh radiatore pasta.

Spaghetti with Meatballs 21

Thin spaghetti pasta tossed in our tomato-basil sauce, topped with two house-made meatballs, whipped ricotta, and garlic toast points.

Gnocchi della Casa 25

Potato gnocchi, complemented by savory pancetta, spinach and tender chicken, all enveloped in rich and creamy Alfredo sauce.

Seafood Cardinale 36

Maine lobster, shrimp, and scallops, sautéed in our creamy pink sauce. Served over a bed of our freshly crafted homemade pasta.

Crispy Chicken Alfredo 25

House made radiatore pasta, tossed in a traditional Alfredo sauce and topped with crispy chicken strips.

Pancetta Risotto 26

All-natural New Bedford sea scallops seared to golden perfection with smoky crisp bacon. Nestled atop sweet corn, bacon, and parmesan risotto. Topped with sesame dressing and shaved parmesan.

Lemon Chicken Risotto 26

Boneless chicken tenders, pounded, dipped in a whipped egg batter and sauteed in a lemon butter sauce, served over a bed of spinach, sun-dried tomatoes, and mushroom risotto.

Rigatoni Bolognese 23

Rigatoni pasta, tossed in a rich sauce comprised of ground veal, all-natural ground beef, and tender pork. Freshly grated Pecorino Romano and a hint of tomato-basil sauce.

EASTER DRINK SPECIAL

Bunny Margarita 12

Lunazul Tequila, coconut and strawberry puree, Cointreau, lime juice and margarita mix. garnished with marshmallow bunny ears.

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.