

HAPPY 30TH ANNIVERSARY FERRARO'S

4 COURSE MENU \$30.30

CHOICE OF APPETIZER

Salsiccia Calabrese e Rapini

Grilled house made spicy sausage, broccoli rabe, infused extra virgin olive oil

***Carpaccio di Manzo**

Thinly sliced prime sirloin, arugula salad, shaved parmigiano, truffle oil

Calamari Fritti

Fried baby squid, spicy Pomodoro sauce

Polpette

House made Italian meatballs

Mozzarella in Carrozza

Mozzarella breaded with Italian seasoning over spinach topped with pomodoro sauce

Fresh Mozzarella & Prosciutto

Fresh Italian imported Bufala mozzarella, San Danielle Prosciutto

Nonna's Stuffed Pepper

Stuffed with ground veal, eggplant, cheese, bread crumbs

INSALATA

Insalata di Casa Mixed exotic greens with balsamic vinaigrette

SECONDI DI PESCE E CARNE

All of our pastas are house made on premise.

Whole wheat and gluten-free is available upon request for a \$2 additional charge.

Steaks are all natural, grass fed with no hormones or preservatives. All seafood is "Safe Harbor" certified and mercury tested.

Spaghetti & Polpette

House made spaghetti, house made meatballs, tomato sauce

Penne Ferraro

House made penne pasta, eggplant, mozzarella, parmigiana, tomato sauce

Agnolotti

House made ravioli filled with spinach, mascarpone, ricotta, mortadella, light tear-drop tomato sauce

Lasagna alla Gino

House made pasta, Bolognese sauce, Bechamel sauce, ricotta cheese and tomato sauce

Bucatini Corti all'Amatriciana

House made bucatini pasta, Italian bacon, onions, red wine vinegar, Parmigiano Reggiano, red pepper flakes

Eggplant Parmigiana

Sliced eggplant, mozzarella, tomato sauce

Pollo Francese

Chicken breast dipped in an egg batter, lemon, butter, white wine

Vitello Marsala

Veal scaloppini, mixed mushrooms, Marsala wine sauce

Salmone Piccata

Oven roasted organic salmon, lemon, white wine, capers

Pollo Parmigiana

Chicken breast, mozzarella cheese, tomato sauce

Ossobuco

Veal shank simmered in a Barolo veal sauce served with farro

DOLCI SAMPLER

CORKAGE FEE : \$50 FOR ONE BOTTLE ONLY - \$100 FOR MAGNUM

*Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

18% Gratuity on Parties of 6 or more

Split Dish Charge \$8.75