

Vocello

FINE NORTHERN ITALIAN CUISINE

4 course Easter menu: appetizer, soup or salad, main course, coffee & dessert

Ravioli Speciale

Walnut & gorgonzola ravioli
with mushroom sauce

Crab Cakes

Crab cakes with tomato
& tartar sauce over greens

Caprese di Stagione

Mozarella, tomato, roasted peppers &
basil

Clams Casino

Clams with bacon & roaster peppers

Mussels Posilipo

Mussels in light tomato sauce

Artichokes alla Ricardo

Crispy artichokes with marinara sauce

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Endivia Salad

Endive Salad with pears, walnuts & gorgon-
zola

Soup of the day

Lamb Martini

Lamb chops pounded & encrusted in par-
migiano cheese with lemon & caper sauce

Pork Osso Buco

Pork shank served on a bed of spinach
risotto

Risotto Marinela

Risotto with shimp, scallops, spinach
& sun-dried tomatoes

Vitello Frascati

Veal sauteed with white wine
and artichokes

Pollo Frances

Breast of chicken, encrusted in parmigiano
cheese, with white wine & lemon sauce

Sole Oreganata

Sauteed in white wine & lemon sauce with
breadcrumbs & capers

Linguine with White Clam Sauce

Fettuccine with Lobster (add \$ 10)

Lobster tails & shrimp served over
fettuccine pasta in a vodka sauce

Chilean Sea Bass (add \$ 10)

Chilean sea bass with lemon & garlic
sauce

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Complimentary glass of mimosa,
hot chocolate for kids

\$49 (kids \$ 25⁹⁵)

Coffee & Dessert