

# *Merry Christmas*

## **Appetizers**

### **Fried Shrimp Hotsi Totsi ~**

Breaded and pan fried served in a spicy tomato sauce

### **Artichoke Hearts ~**

Francese style then baked with grated cheese & toasted breadcrumbs lemon & white wine

### **Homemade sweet sausage ~**

Pan sautéed with broccoli rabe

### **Fried Calamari ~**

Tender rings seasoned & fried with hot or sweet sauce

### **Clams Oreganto my way ~**

simmered in a garlic & lemon broth then sprinkled with bread crumbs~

### **Riceballs ~**

Filled with mozzarella, grated cheese, basil flash fried & served in marinara

### **Petite Filet Mignon Meatballs ~**

Pan fried with long hot fryer peppers, potatoes chips, and roasted garlic au jus

### **Shrimp Beeps~**

Lightly Dusted & pan fried in a spicy marinara sauce

## **Salads**

### **Seafood Salad ~**

A blend of calamari, shrimp, celery, onions, Gaeta olives, lemon & olive oil

### **Baccala Salad ~**

Salted cod with sweet vinegar peppers, celery, onions, Gaeta olives, red wine vinegar and olive oil

### **Caesar Salad ~**

Hearts of romaine lettuce with our classic homemade Caesar dressing

### **Pucciarello's Chopped Italian Salad ~**

Chopped lettuce, cherry tomatoes, red onions, green olives, fresh mozzarella, pepperoni, peponcini,  
red onions, & olives with a house made Italian (serves two)

## **Pastas**

### **Zuppe de Pesce**

Clams, mussels, calamari, shrimp, & scallops served over linguini

### **Stuffed Calamari ~**

Tubes of calamari filled with seasoned Italian bread stuffing, braised in a tomato & basil sauce on a bed of linguini

### **Orecchiette ~**

Homemade pasta, caramelized cauliflower, sausage, white beans, garlic & olive oil topped

with toasted breadcrumbs

### **Linguine & Clams Sauce (white or red) ~**

### **Lobster Ravioli~**

With shrimp in a sherry cream sauce

### **Shrimp Scampi over Linguine~**

### **Penne Vodka~**

## **Entrees**

### **Fresh Flounder Francese**

### **Garlic Shrimp ~**

over risotto

### **Baked Cod Oreganata**

Baked & topped with bread crum

### **Classic Veal ~**

( Francese or Parmigianna)

### **Classic Chicken ~ (Boneless)**

(Madd Savoy or Parmigianna)

### **Chicken Avellino**

Breaded chicken cutlet topped with spinach & mozzarella served with spaghetti garlic & oil

### **Pork Chop Giambiotta**

### **Veal Parmigianna Twist**

( topped with ricotta & sausage)