

FEAST OF THE SEVEN FISHES

STATIONARY

GRILLED CALAMARI SALAD
Pickled Vegetables, Radicchio, Arugula

ANTIPASTI

Fresh Mozzarella, Fontina, Gorgonzola, Olives, Artichokes, Giardiniera, Roasted Vegetables

COCKTAIL SHRIMP
Cocktail Sauce, Lemon

OYSTERS ON THE HALF SHELL
Cocktail Sauce, Citrus Mignonette, Horseradish, Lemon

SCALLOP CRUDO
Lemony Salsa Verde, Toasted Garlic

MONKFISH & CAULIFLOWER CHOWDER

CAESAR SALAD

TOMATO & MOZZARELLA SALAD
Basil & Arugula

FOCACCIA & DINNER ROLLS

HOT FOOD

FRA DIAVOLO
Scallops, Shrimp, PEI Mussels, Littleneck Clams, Garganelli, Tomato Sauce, Herbs

LOBSTER & CRAB STUFFED SOLE
Shaved Fennel Salad, Blood Orange Butter

BAKED CLAMS CASINO
Quahog Clams, Smoked Garlic Butter, Scallions

HADDOCK PUTTANESCA
Roasted Yukon Potatoes

ROCK SHRIMP GNOCCHI
Peas, Spinach, Garlic Cream, Parmesan, Herbs

CAMPANELLE
Mushrooms, Kale, Winter Squash, Béchamel, Pangrattato

ASPARAGUS
Citrus Bagna Càuda

CHEF ATTENDED PASTA STATION

SELECTION OF HOUSE MADE PASTA WITH CHOICE OF MARINARA, BÉCHAMEL & ACCOMPANIMENTS

ITALIAN DESSERT STATION

TIRAMISU

ASSORTED CANNOLIS

CHOCOLATE MOUSSE CUPS

BISCOTTI

ITALIAN COOKIES

EXECUTIVE CHEF, TINA VERVILLE