

# C A F E GOODFELLAS

## Lunch Menu

### Appetizers

*Please Choose One*

#### Eggplant Rollatini

Eggplant rolled with mozzarella & ricotta cheeses finished with pomodoro sauce

#### Mussels Fra Diavolo

Prince Edward Island mussels pan sautéed with a spicy pomodoro sauce

#### Fiore di Latte

Escarole leaf wrapped around fresh mozzarella and prosciutto finished with a drizzle of balsamic reduction and extra virgin olive oil

#### Pasta e Fagioli

Pasta with white beans

#### Caesar Salad

Classic Caesar with romaine, sliced parmigiano and croutons in our own Caesar dressing

#### Stuffed Mushrooms

Mushroom caps filled with traditional sausage stuffing

#### Mediterranean Salad

Baby greens, hearts of palm, tomato, roasted peppers and pignoli nuts simply dressed with extra virgin olive oil and aged balsamic vinegar

### Entrees

*Please Choose One*

#### Atlantic Salmon

Pan seared Atlantic salmon served with fresh seasonal vegetables and potato

#### Pork Chop Milanese

Breaded center-cut pork chop topped with arugula, fresh mozzarella and tomato chutney

#### Chicken Rollatini

Boneless chicken breast rolled with prosciutto, mozzarella, pignoli nuts and spinach finished with fresh tomato, mushroom gorgonzola cream sauce

#### Chicken Parmigiana

Chicken cutlet topped with pomodoro sauce and fresh mozzarella over linguine

#### Diva Shrimp

Jumbo shrimp sautéed with sun-dried tomatoes, black olives, mushrooms and white wine served over angel hair pasta

#### Beggars Purse

Little pasta purses filled with pear, parmigiano and ricotta in a brown butter sage sauce

#### Rigatoni Vodka

Rigatoni pasta tossed with Grey goose vodka cream sauce

### Dessert

*Please Choose One*

NY Cheesecake

Tira Misu

Goodfella Cupcake

Gelato

Biscotti

Sorbet

Berries with Whipped cream

# C A F E GOODFELLAS

## Dinner Menu

### Appetizers

*Please Choose One*

#### Eggplant Rollatini

Eggplant rolled with mozzarella & ricotta cheeses finished with pomodoro sauce

#### Meatballs with Salad

Chef's Gennaro's famous meatballs topped with "Sunday Gravy" served around a bed of iceberg lettuce dressed with lemon and extra virgin olive oil

#### Fresh Mozzarella and Tomato

Fresh mozzarella, tomato and roasted red peppers dressed with basil and extra virgin olive oil

#### Mussels Fra Diavolo

Prince Edward Island mussels pan sautéed with a spicy pomodoro sauce

#### Fried Calamari

Crispy calamari with a spicy pomodoro sauce

#### Fiore di Latte

Escarole leaf wrapped around fresh mozzarella and prosciutto finished with a drizzle of balsamic reduction and extra virgin olive oil

#### Pasta e Fagioli

Pasta with white beans

#### Caesar Salad

Classic Caesar with romaine, slivered parmigiano and croutons in our own Caesar dressing

#### Mediterranean Salad

Baby greens, hearts of palm, tomato, roasted peppers and pignoli nuts simply dressed with extra virgin olive oil and aged balsamic vinegar

#### Stuffed Mushrooms

Mushroom caps filled with traditional sausage stuffing

#### Fried Mozzarella

Breaded mozzarella gently fried served with a light pomodoro sauce

### Entrees

*Please Choose One*

#### Atlantic Salmon

Pan seared Atlantic salmon served with fresh seasonal vegetables and potato

#### Pork Chop Milanese

Breaded center-cut pork chop topped with arugula, fresh mozzarella and tomato chutney

#### New York Strip

Grilled certified Angus NY strip served with seasonal vegetables and potato

#### Chicken Rollatini

Boneless chicken breast rolled with prosciutto, mozzarella, pignoli nuts and spinach finished with fresh tomato, mushroom gorgonzola cream sauce

#### Beggars Purse

Little pasta purses filled with pear, parmigiano and ricotta in a brown butter sage sauce

#### Chicken Parmigiana

Chicken cutlet topped with pomodoro sauce and fresh mozzarella over linguine

#### Veal Saltimboca

Medallions of veal layered with prosciutto, mozzarella, peas and sage sherry sauce

#### Diva Shrimp

Jumbo shrimp sautéed with sun-dried tomatoes, black olives, mushrooms and white wine served over angel hair pasta

#### Filet Cognac

Chef Gennaro's signature dish! Grilled Angus beef tenderloin topped with portabella mushroom and picked lobster meat, finished with gorgonzola cream sauce.

#### Rigatoni Vodka

Rigatoni pasta tossed with Grey goose vodka cream sauce

### Dessert

*Please Choose One*

NY Cheesecake

Tira Misu

Goodfella Cupcake

Gelato

Biscotti

Sorbet

Berries with Whipped cream