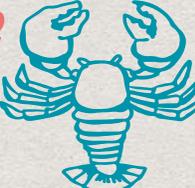




Christmas Eve Seven Fishes Family Style Takeout



All trays serve 4 - 6 people
Order any 7 get 10% off

※ APPETIZERS ※

BAKED CLAMS CASINO \$45

Clams stuffed with breadcrumbs, smoked pancetta, onions, peppers
**with or without pancetta

MUSSELS MARINARA \$45

PEI mussels served in our fresh marinara sauce

SEAFOOD SALAD ^{GF} \$70

Mussels, clams, octopus, shrimp, celery, black olives, onions, roasted peppers, lemon, olive oil

STUFFED SHRIMP \$68

Stuffed with crabmeat and served in a fresh herb buttermilk cream sauce

SHRIMP COCKTAIL ^{GF} \$52

Cocktail sauce on the side

MARYLAND CRABCAKES \$77

Served in a pink blush sauce with shrimp

PESCATORE ARANCINI \$58

Traditional Sicilian riceballs with crabmeat, shrimp, calamari and clams

OCTOPUS CAPONATA \$70

Served with Sicilian eggplant caponata and toasted bread

BACCALA FRITTERS \$55

Fresh cod fritters with house made tartar sauce

COCONUT SHRIMP \$58

Hand battered jumbo shrimp served with a fresh mango habanero salsa

SCUNGILI SALAD \$70

Conch with red onions, yellow and roasted peppers, olives, artichokes, thyme, parsley, lemon and extra virgin olive oil

STUFFED ARTICHOKE \$24

Artichokes stuffed with shrimp, scallops, and mussels with spinach, roasted garlic and bechamel

**SOLD INDIVIDUALLY, SERVES 1-2 PEOPLE EACH

※ PASTA ※

PESCATORE \$125

Mediterranean seafood stew (clams, mussels, shrimp, calamari, crabmeat, in a fresh herb marinara sauce
Choice of pasta or risotto

LINGUINI WHITE CLAM SAUCE \$80

Add Smoked Pancetta for \$14

HOMEMADE GNOCCHI \$85

Pink vodka sauce with shrimp

GIACOMO'S PAPPARDELLE \$120

Maple pumpkin, gorgonzola, roasted garlic
Choice of Shrimp or Scallops

LOBSTER RAVIOLI \$130

Cognac cream sauce with langostino

CRAB RAVIOLI PORTABELLA \$130

Served with caramelized onions, portabella mushrooms, and crabmeat, served in a sherry wine sauce



※ FISH ※

BRONZINO ^{GF} \$120

Served with asparagus, roasted potatoes in a fresh herb white wine reduction

FESTA DI NATALE ^{GF} \$150

Clams, mussels, shrimp, salmon, cod, and monkfish served in a white wine and cajun cherry tomato sauce

INVOLTINI DI PESCE \$120

Swordfish stuffed with raisins, with wild mushrooms, onions, and peppers in a white wine and dry sherry sauce

STUFFED SALMON \$120

Salmon pinwheel stuffed with crabmeat served in a fresh herb white wine cream sauce over risotto

TRADITIONAL SICILIAN COD \$105

Served room temperature, with capers, black olives, roasted peppers, onions, basil, olive oil, and champagne vinaigrette

FLOUNDER LIMONE \$110

Flounder fillet battered in flour and eggs and served in a white wine lemon butter sauce

