

Sylvester's

Appetizers

<u>Bruschetta Traditional</u>	9
Toasted Baguette, Fresh Tomato, Fresh Basil, Balsamic, and Evoo	
<u>Charcuterie</u>	18
Imported Italian Meats, Cheeses, Caponata, Figs, and Imported Olives	
<u>Steamed Mussels</u>	16
Steamed in a delicious white wine and garlic cream broth	
<u>Calamari</u>	14
Tossed in lemon garlic butter, parsley, fresh herbs, and Marinara	
<u>Suggerimenti per il Filetto</u> (Tenderloin Tips)	18
Bordelaise, Burgundy Wine, Shallots, and Demi-Glace	
<u>Flat Breads</u>	
<u>Funghi</u> - White Truffle oil, Bacon and Red Onion	18
<u>Salami importato</u> - Salami, Provolone, and Sundried Tomatoes	15
<u>Gambe di Maiale</u> - Prosciutto, Fig, and Gorgonzola	17
<u>Verdure</u> - Spinach, Roasted Red Peppers, and Mozzarella	15
<u>Pastrami</u> - Pastrami, pickles, pepperoncini, Mustard, sauce and Mozzarella	19

Soups

<u>Italian Wedding</u>	
Cup	5
Bowl	8

Salads

<u>House</u>	8
Mixed Greens, Grape Tomatoes, Cucumber, and Red Onion	
<u>Caesar</u>	10
Fresh Romaine lettuce, Baguette, and Chef's perfect dressing	
<u>Caprese</u>	12
Sliced Tomato, Fresh Mozzarella, Fresh Basil, and Evoo	

Pasta
(Bread upon Request)

<u>Spaghetti Marinara</u>	14
Rich Imported Tomatoes, Fresh Garlic, and Basil	
<u>Spaghetti Bolognese</u>	16
Roasted Beef and Pork in a homemade Tomato sauce	
<u>Fettuccini Alfredo</u>	16
Tossed in a Creamy Blend of Parmigiano Cheese	
Chicken	22
Shrimp	25
<u>Carbonara</u>	18
Pancetta, Sweet Onion, Black Pepper in a Peccorino Egg Cream Sauce	
Choice of pasta	
Linguini	
Spaghetti	
Fettuccini	
Tagliatelle	
<u>Linguini with Baby Clams</u>	20
Tossed with Baby Clams in a Tomato or White Wine, Garlic, & Oil sauce	
<u>Chicken Parmesan</u>	20
Topped with Marinara and Mozzarella on a bed of Pasta	
<u>Lasagna (House Specialty)</u> Served with soup or salad	22
Towering layers of pasta, ricotta, and blended cheeses in a meat Sauce	

Entrees

La Carne

(Served with Roasted Potatoes and Seasonal Vegetables)

Chicken Marsala	23
Mushrooms and Scallions in a Marsala Wine Demi Glaze Sauce	
Chicken Piccata	23
Lemon, white wine, capers in a piemento butter sauce	
Veal Marsala	27
Sauteed in a Mushroom and Scallion Demi Glaze Sauce	
Veal Saltimbocca	27
Prosciutto, Fresh Sage, Mozzarella in a White Wine Tomato Butter Sauce	
Tenderloin di Pepe	34
Seared Medallions in a Mushroom and Brandy Cream Sauce	
Filetto- Center Cut	38
Hand Selected and cut by the Chef	
Sauces	
Bordelaise	3
Di Pepe	3
Parsley, Garlic, Mushroom, and EVOO	3

SEAFOOD – PESCE

- **Scallops** 25
Pan Seared in a Creamy Garlic, White Wine, Lemon Butter Sauce
Served with Confetti, Orzo and Spinach
- **Shrimp Florentina** 25
Garlic, Butter Lemon Sauce over obver Spinach and Orzo
- **Fish of the Day** Market Price
Chef's Choice
- **Zuppa di Pesce** 28
Shrimp, Scallops, Calamari, Mussels and Clams in a lite White Wine
Tomato Sauce over Linguini