

# *Camille's*

HAPPY MOTHER'S DAY!

## Appetizers

### **Long Stem Artichokes "Alla Mamma"**

Lightly egg battered finished with Champagne garlic butter, hot peppers and Pecorino

**23**

### **"The Original" Pan Fried Calamari**

Tossed with sliced banana peppers, Champagne garlic butter and fresh mint

**22**

### **Shrimp Santiago**

Wrapped in Prosciutto di Parma with a Sambuca flambé, garnished with Baby spinach and caramelized pignoli nuts

**27**

### **Squash Blossom Fritters**

Stuffed with whipped ricotta, mozzarella, Prosciutto, roasted peppers and basil  
Topped with Fig Vin Cotto

**24**

### **Arancini di Riso**

Pan fried rice balls stuffed with short rib ragu and Fontina, served in a pool of Roasted pepper and tomato remoulade

**19**

### **Wellfleet Oysters**

On the 1/2 shell or Rockefeller style

**21**

## Insalata

### **Classico**

**11**

### **Caesar**

**17**

## Entrees

### **Grilled Filet Mignon**

With Parmigiano whipped potatoes, asparagus, Barolo wine reduction sauce and crispy Vidalia onion strings

**65**

### **Grilled Prime Rib Eye "Alla Mama"**

Over roasted fingerling potatoes and vegetables and topped with portobello mushrooms and garlic butter sauce

**69**

### **Herb Crusted Bronzino Filets**

Over sautéed rabe, Guanciale, butter beans and jumbo Gulf shrimp finished with Parmigiano

**51**

### **Chicken or Veal Marsala**

Sautéed with mushrooms and Marsala wine demi glace, served with pasta

**29/ 36**

### **Herb Seared Faroe Island Salmon**

Over whipped potatoes and asparagus topped with Jumbo Lump Crab and Champagne garlic cream

**49**

### **Chicken or Veal Parmigiano**

Topped with house gravy, mozzarella cheese and Romano served with pasta

**29/35**

### **Pan Seared Jumbo Sea Scallops**

Over a Porcini and lobster risotto finished with Parmigiano Reggiano and truffle essence

**65**

### **Rigatoni alla Norma**

Fresh rigatoni pasta, roasted eggplant, caramelized onions and fresh tomato basil sauce  
Garnished with a dollop of whipped ricotta and pecorino

**28**

### **Jumbo Gulf Shrimp Scampi**

Served over Linguine

**40**

### **Lobster Stuffed Ravioli Cardinale**

In a pink Cognac lobster cream sauce with asparagus and fresh lobster meat

**55**

### **Camille's Famous Baked Stuffed Lobster Casserole**

Fresh 1 1/2 lb. lobster, gulf shrimp, scallops and Snow Crab baked with seafood crumbs, butter and wine

**85**