THURSDAY

PASTA NIGHT

EXTRAVAGANZA

Welcome to The Waterfront's all-you-can-eat Pasta Night! Endulge in an unforgettable evening of handcrafted pasta creations, prepared live by our very own Executive Chef Larry. Watch as each dish is made to order, combining fresh ingredients into delicious, one-of-a-kind pasta dishes right before your eyes.

Start with a warm cup of homemade soup or our crisp house salad, accompanied by fresh rolls and butter. Then, enjoy pasta made your way—with options like shrimp, scallops, clams, mussels, chicken, and more!

PRICING:
$26.99 Adults
$13.99 Kids (under 10)

Please Note:
To keep prices affordable, we kindly ask guests to enjoy their meal on-site. You're welcome to take home leftovers from your first pasta plate. However, to-go containers will not be provided for second helpings. Thank you for your understanding!

COCKTAIL ITALIANI

RASPBERRY UPSIDE DOWN CAKE
STOLI VANILLA, AMARETTO, STOLI RASPBERRY, PINEAPPLE JUICE, CHAMBORD...12

COCKTAILS AL TRAMONTO
AMARETTO, ORANGE JUICE, CLUB SODA, GRENADINE...12

BLACKBERRY APEROL SPRITZ
BLACKBERRY PUREE, APEROL, CHAMPAGNE, CLUB SODA...11

BELLINI
CHAMPAGNE WITH YOUR CHOICE OF PUREE:
PEACH, STRAWBERRY, PASSION FRUIT, PRICKLY PEAR, WATERMELON, LAVENDAR...11

FIG-GET ABOUT IT MARTINI
FIGENZA, LIMONCELLO, LEMON JUICE, SIMPLE SYRUP, SPLASH CRANBERRY...14

TIRAMISU MARTINI
VAN GOGH VODKA, KAHLUA, AMARETTO, BOTTEGA GIANDUIA CHOCOLATE LIQUEUR, LICOR 43, ESPRESSO, SIMPLE SYRUP, WHIPPED CREAM...14

PEACH ITALIAN ICE MARTINI
SKYY PEACH VODKA, PEACH SCHNAPPS, LEMON JUICE, SIMPLE SYRUP, SPLASH ORANGE JUICE...14

BROCCHE DI SANGRIA

SERVES UP TO 8 GLASSES

PEACH SANGRIA $36.99
PINOT GRIGIO, PEACH SCHNAPPS, TRIPLE SEC, PINEAPPLE JUICE, OJ, SPRITE

BERRY SANGRIA $36.99
MERLOT, BLACKBERRY BRANDY, RAZZMATAZZ, CRANBERRY, OJ, SPRITE

ROSE SANGRIA $39.99
ROSE, BLACKBERRY BRANDY, PEACH SCHNAPPS, TRIPLE SEC, LEMONADE, OJ

APPLE SANGRIA $39.99
MOSCATO, APPLE PUCKER, APPLE JUICE, PINEAPPLE JUICE, CLUB SODA

PIATTO PRINCIPALE

SAPORI DI CASA – CHEF LARRY'S PICKS

GLUTEN FREE PENNE AVAILABLE

SEAFOOD SCAMPI
SAUTÉED SHRIMP, SCALLOPS, AND COLOSSAL CRAB MEAT SAUTÉED WITH FRESH GARLIC, BROCCOLI, ROASTED RED PEPPERS, AND ARTICHOKE HEARTS IN A WHITE WINE LEMON BUTTER SAUCE WITH ANGEL HAIR PASTA

ZUPPA DI PESCE
CHOICE: RED OR WHITE | SWEET OR HOT

SAUTÉED SHRIMP, SCALLOPS, CRAB, MUSSELS, LITTLE NECK AND CHOPPED CLAMS, IN A ZESTY SAUCE WITH LINGUINI

ORECCHIETTE PESTO PRIMAVERA
AN ARRAY OF GARDEN FRESH ZUCCHINI, SQUASH, BROCCOLI, ROASTED RED PEPPERS, AND ASPARAGUS IN A PESTO CREAM SAUCE TOSSED WITH ORECCHIETTE PASTA

CHEF JOE'S CHOICE
SAUTÉED CHICKEN AND SHRIMP, BACON, PEAS, AND VODKA SAUCE TOSSED WITH ORECCHIETTE PASTA, TOUCH OF HOT PEPPER SEED

LINGUINI ALFREDO
WITH CHICKEN, BACON, BROCCOLI AND PEAS

PENNE SICILIAN BOLOGNESE
SAUTÉED FILET MIGNON, GROUND BEEF, AND ITALIAN SWEET SAUSAGE WITH GARLIC AND ONION IN AN ITALIAN SWEET SAUSAGE GRAVY WITH TOUCH OF MARINARA, PENNE PASTA

CHEF LARRY'S SHORT RIB ALFREDO
SAUTÉED SHORT RIB WITH BACON, MUSHROOMS AND ONIONS, HINT OF SHERRY AND SIMMERED IN A GORGONZOLA BLEU CHEESE ALFREDO SAUCE TOSSED WITH ORECCHIETTE PASTA

PASTA RAMONA
GRILLED CHICKEN WITH GARLIC, OIL, BROCCOLI AND TOMATO WITH WHITE WINE AND GLUTEN FREE PENNE PASTA

CHICKEN POMODORO
BREADED CHICKEN, GARLIC AND DICED TOMATOES WITH WHITE WINE, TOUCH OF SUGAR AND SEASONINGS TOSSED WITH PARMESAN CHEESE AND ANGEL HAIR PASTA DRIZZLED WITH BALSAMIC GLAZE

WATERFRONT'S JAMBALAYA
SAUTÉED SHRIMP, CHICKEN AND SAUSAGE WITH PEPPERS, ONIONS, TOMATOES AND A CAJUN CREAM SAUCE TOSSED WITH LINGUINI

MEAT LOVER'S PARADISE
A TRADITIONAL MEAT SAUCE WITH BACON AND ITALIAN SAUSAGE WITH MEZZI RIGATONI

CHIPOTLE CHICKEN PASTA
SAUTÉED CHICKEN BREAST WITH CAJUN SPICES, TOUCH OF MARINARA, CREAM AND PARMESAN CHEESE TOSSED WITH PENNE PASTA

SHRIMP AND SCALLOPS VODKA
SAUTÉED SHRIMP AND SCALLOPS IN A VODKA CREAM SAUCE TOSSED WITH PENNE PASTA

RIGATONI AL FORNO
GRILLED CHICKEN, SHORT RIB, SAUSAGE, 5 CHEESE MARINARA SAUCE, MEZZI RIGATONI PASTA, BAKED WITH MOZZARELLA & PARM CHEESE

SEAFOOD MAC & CHEESE
SHRIMP, SCALLOPS, CRAB, 5 CHEESE BECHAMEL, MEZZI RIGATONI, BAKED WITH MOZZARELLA & CHEDDAR CHEESE, GARLIC PARMESAN, BREADCRUMBS

FILET & CHICKEN MARSALA FLORENTINE
GRILLED CHICKEN, FILET TIPS, MUSHROOMS, SPINACH, MARSALA DEMI, LINGUINI PASTA

Craving Something Unique?
Craft your own perfect pasta! Choose from a variety of sauces, proteins, pastas, and fresh veggies to create a dish that's truly your own.

LET THE PASTA DO THE TALKING – BUON APPETITO!