

DINNER SPECIALS

APPETIZERS

- Cozze Allo Zafferano** \$11.95
Mussels in a creamy saffron sauce
- Broccoli di Rape Saltati con Olio Aglio e Pomodorini** \$9.95
Sauteed broccoli di rabe in extra virgin olive oil, garlic, and grape tomatoes
- Ricotta e Prosciutto con Aceto Balsamico** \$10.95
Ricotta cheese and imported prosciutto drizzled with balsamic vinegar glaze
- Formaggi Assortiti** \$10.95
Assorted cheese

SOUP

- Zuppa Rustica** \$4.95/\$6.50
Chicken broth with spinach, eggs, and grated parmesan cheese

ENTRÉES

- Trenette al Nero di Seppie con Olio d'Oliva, Aglio,** \$18.95
Funghi, Calamari, Gamberi e Pomodorini
Homemade squid ink trenette pasta in an olive oil garlic sauce with mushrooms, calamari, shrimp and grape tomatoes
- Fettuccine Aurora con Carne di Granchi** \$18.95
Homemade fettuccine in aurora sauce with crab meat
- Cavatelli con Olio d'Oliva, Aglio, Broccoli di Rape e** \$16.95
Pomodorini
Cavatelli pasta in olive oil and garlic with broccoli rabe and grape tomatoes
- Risotto con Gamberi e Piselli** \$17.95
Risotto with shrimp and peas
- Salsiccia con Peperoni Rossi e Verdi in Olio di Oliva** \$17.95
Italian sausage sauteed in olive oil with red and green peppers
- Petto di Pollo con Crema al Limone** \$17.95
Chicken breasts in a creamy lemon sauce
- Scaloppine di Vitello Belvedere** \$20.95
Veal scaloppine topped with mozzarella cheese, sliced tomatoes and asparagus
- Pesce del Giorno (Fish of the Day)** \$Market Price
Ask about our fresh fish of the day

DESSERTS

- Panna Cotta con Pure di Fragole** \$5.95
Cream custard topped with strawberry sauce

A 50% plate charge will be assessed on all split entrées

April 2019