

DINNER SPECIALS

APPETIZERS

- Formaggi Assortiti con Prosciutto** **\$10.95**
Assorted cheeses with prosciutto
- Burrata Calabrese** **\$9.95**
Burrata served with raisins, pine nuts, grape tomatoes, asparagus
and prosciutto
- Gamberi con Pancetta** **\$10.95**
Shrimp with bacon
- Funghi Saltati con Olio e Aglio** **\$8.95**
Sautéed crimini and oyster mushroom in olive oil and garlic

SOUPS

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

ENTRÉES

- Cavatelli in Olio d'Oliva, Aglio, Pomodorini e Broccoli di Rape** .. **\$16.95**
Cavatelli pasta in olive oil and garlic with grape tomatoes and
broccoli rabe
- Ravioli Ripieni con Gamberi e Mascarpone al Burro con Pomodori Secchi Piselli e Funghi** .. **\$17.95**
Shrimp ravioli sauteed in butter with sun dried tomatoes, peas and
mushrooms
- Fiocchetti di Pere e Formaggio Servito in Crema al Gorgonzola** **\$16.95**
Pasta purse stuffed with pear and mascarpone cheese in a
gorgonzola cream sauce with roasted red bell peppers
- Risotto con Funghi** **\$16.95**
Risotto with cremini and oyster mushrooms
- Petto di Pollo Vesuviana** **\$17.95**
Chicken breasts topped with eggplant and mozzarella cheese in a
white wine sauce
- Salsiccia con Patate e Peperoni Rossi** **\$17.95**
Italian sausage with roasted potatoes and red peppers
- Scaloppine di Vitello Belvedere** **\$18.95**
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

- Crema Bruciata** **\$5.95**
Creme brulee

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