

DINNER SPECIALS

APPETIZERS

- Arancini Di Riso** **\$8.95**
Rice balls stuffed with meat sauce and fresh mozzarella over a tomato cream pesto sauce
- Clams Casino** **\$10.95**
Clams on the half shell stuffed with vegetables and bacon
- Salmone Affumicato** **\$10.95**
Smoked salmon served with onions, capers and mustard sauce
- Ricotta e Prosciutto** **\$10.95**
Ricotta cheese and imported prosciutto drizzled with balsamic vinegar glaze

SOUPS

- Zuppa di Zucca** **\$4.95/\$6.50**
Cream of butternut squash

ENTRÉES

- Spaghetti Carbonara** **\$16.95**
Homemade spaghetti w/ prosciutto, eggs, parmigiano cheese and onions in a light cream sauce
- Trenette Nere con Calamari, Gamberi, Funghi e Pomodorini** **\$17.95**
Homemade squid ink trenette pasta in an olive oil garlic sauce with calamari, shrimp, mushrooms and grape tomatoes
- Ravioli di Zucca alla Salvia** **\$16.95**
Homemade butternut squash ravioli in a butter sage sauce with sun-dried tomatoes, prosciutto and peas
- Risotto con Piselli e Melograno** **\$16.95**
Risotto with peas and pomegranate
- Salsiccia con Funghi, Pomodorini e Cipolline Verde** **\$17.95**
Italian sausage in white wine butter sauce with mushrooms, grape tomatoes and spring onions
- Petto di Pollo con Carne di Granchi** **\$18.95**
Chicken breasts in a white wine sauce topped with sliced tomatoes, crab meat and mozzarella cheese
- Fegato di Vitello alla Veneziana** **\$18.95**
Calf liver served with onions in a light demi-glaze sauce
- Scaloppine di Vitello Sinatra** **\$19.95**
Veal scaloppine with mushrooms, ham, spinach and mozzarella cheese in a lite demi-glaze sauce
- Pesce del Giorno (Fish of the Day)** **\$Market Price**
Ask about our fresh fish of the day

DESSERTS

- Torta alla Nutella** **\$5.95**
Nutella Cake

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

October 2017