

DINNER SPECIALS

APPETIZERS

- Zucchini Ripieni** **\$8.95**
Baked zucchini stuffed with sautéed vegetables and fresh mozzarella with a touch of tomato
- Funghi Saltati con Olio e Aglio** **\$7.95**
Sautéed mix of mushrooms in olive oil and garlic
- Formaggi Assortiti** **\$9.95**
Assorted cheeses served with grapes
- Prosciutto e Melone** **\$9.95**
Imported prosciutto with melon

SOUP

- Zuppa di Peperoni Rossi con Carne di Granchi** **\$4.95/6.50**
Red bell pepper soup with crab meat

ENTRÉES

- Spaghetti Puttanesca** **\$16.95**
Homemade spaghetti in tomato sauce with garlic, capers, black olives and anchovies
- Ravioli di Gamberi e Mascarpone** **\$17.95**
Ravioli stuffed with shrimp and mascarpone cheese in butter sauce with peas, mushrooms and sun dried tomatoes
- Linguini in Salsa Marinara con Gamberi e Capesante** **\$20.95**
Shrimp and scallops over homemade linguini in marinara sauce
- Risotto con Gamberi, Funghi e Piselli** **\$17.95**
Risotto with shrimp, mushrooms and peas
- Salsiccia con Lenticchie** **\$17.95**
Italian sausage served with lentils
- Pollo Rustico** **\$18.95**
1/2 (semi-boneless) chicken in a white wine sauce with garlic and Italian parsley
- Scaloppine di Vitello Belvedere** **\$19.95**
Veal scaloppine topped with mozzarella cheese, sliced tomatoes and asparagus in white wine sauce
- Pesce del Giorno (Fish of the Day)** **\$Market Price**
Ask about our fresh fish of the day

DESSERTS

- Torta al Limone** **\$5.95**
Lemon Cake

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

April 2018