

DINNER SPECIALS

APPETIZERS

- Arancini Di Riso** \$8.95
Rice balls stuffed with meat sauce and fresh mozzarella over a tomato cream sauce
- Ravioli Fritti** \$8.95
Homemade cheese ravioli fried and served with tomato pesto cream sauce
- Burrata Calabrese** \$9.95
Burrata served with raisins, pine nuts, grape tomatoes, asparagus and prosciutto
- Salmone Affumicato** \$10.95
Smoked salmon served with onions, capers and mustard sauce

SOUP

- Zuppa di Funghi Porcini** \$4.95/6.50
Cream of mushroom soup

ENTRÉES

- Spaghetti Carbonara** \$16.95
Homemade spaghetti w/ prosciutto, eggs, parmigiano cheese and onions in a light cream sauce
- Tortellini al Gorgonzola** \$16.95
Tortellini stuffed with meat or cheese in a gorgonzola cream sauce
- Fettuccine di Funghi Porcini al Burro con Asparagi, Pancetta e Pomodori Secchi** \$17.95
Porcini mushroom fettuccine in butter sauce with asparagus, pancetta and sun-dried tomatoes
- Risotto con Asparagi e Funghi** \$16.95
Risotto with asparagus and mushrooms
- Petto di Pollo Saltinbocca** \$17.95
Chicken breasts topped with sage and prosciutto ham in a white wine sauce
- Salsiccia con Patate e Cipolline Verdi** \$17.95
Sausage with potatoes and spring onions
- Vitello Sinatra** \$19.95
Scaloppine of veal with mushrooms, ham, spinach, and mozzarella cheese in a light demiglaze sauce
- 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

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