

Specials

Soup

SWEET POTATO SOUP 9.95

Puree of roasted sweet potato, onions and cinnamon with a touch of cream in a vegetable broth garnished cubes of fresh mozzarella and candied walnuts

LENTIL SOUP 9.95

Lentil soup with mixed vegetables, pasta and cilantro in a vegetable broth

Appetizers

BURRATA BRUSCHETTA 22.95

Homemade flatbread topped with burrata mozzarella, chopped vegetables, onions and pesto

ASPARAGI AL FORNO 24.95

Asparagus wrapped with prosciutto baked with fresh mozzarella in a bed of spinach

Panini

CHEFs PANINI 24.95

Spicy chicken breast, tomato, pesto and melted burrata mozzarella on a ciabatta bread served with fries

Pasta

BLACK FETTUCCINE PORTOFINO 24.95

Squid ink fettuccine with mussels, calamari, shrimp, broccoli florets and cherry tomatoes in a garlic and white wine sauce

LINGUINE VERACI 24.95

Linguine sauteed with fresh manila clams, garlic, extra virgin olive oil, shrimp, capers, basil, green and black olives in a light tomato sauce

Entrees

ARROSTO DI POLLO 25.95

Roasted half chicken breast with domestic, portobello & porcini mushrooms and rosemary in a truffle cream sauce

SCALOPPINE PRINCIPESSA 27.95

Veal scaloppine topped with salami, asparagus, capers and melted fresh mozzarella in a butter lemon sauce

CHILEAN SEA BASS 39.95

Filet of Chilean sea bass broiled with garlic, lemon and white wine sauce served in a bed of squid ink (black) fettuccine and spinach

*** ENTREES ARE SERVED WITH CHOICE OF ONE SIDE ***

Pasta – Salad - Soup - Sauteed Escarole and Beans – Roasted Potatoes