

Specials

Soup

CREAM of ASPARAGUS 9.95

Puree of roasted asparagus, Idaho potatoes, onions and touch of cream in a vegetable broth garnished with garlic crostini

MINESTRA DI ZUCCA 12.95

Cubes of zucchini, Idaho potatoes, onions, chopped tomatoes, leeks and cheese tortellini in a chicken broth

Appetizers

WATERMELON SALAD 22.95

Strips of water melon, endive, fresh fennel, leeks and candied almonds tossed with an Italian vinaigrette garnished with feta cheese

MELANZANE DELLA NONNA 22.95

Medallion of breaded eggplant baked topped with prosciutto melted fresh mozzarella in a pesto cream sauce

CALAMARI SALAD 24.95

Cubes of potatoes, red onions, cherry tomatoes, calamari, shrimp and avocado tossed with extra virgin olive oil and lemon

Pasta

LINGUINE DELLO CHEF 24.95

Prosciutto, shiitake mushrooms, cherry tomatoes, artichokes and basil sautéed with garlic and extra virgin olive oil

FETTUCCINE FANTASIA 29.95

Clams, mussels, shrimp, calamari and leeks in a shrimp bisque cream sauce

Entree

POLLO ALLA RUSTICA 27.95

Breast of chicken butterflied grilled to perfection topped with shiitake mushrooms, artichokes, cherry tomatoes and basil in a light brown sauce

PORK CHOP CABERNET 28.95

Pork chop tenderized and topped with ham, spinach, leeks and fresh mozzarella in a Cabernet wine sauce

SALMON ALLA RUSTICA 34.95

Filet of salmon sautéed with butter, leeks, mussels, clams, shrimp, calamari and cherry tomatoes in lobster bisque sauce

*** ENTREES ARE SERVED WITH CHOICE OF ONE SIDE ***
Pasta – Salad - Soup - Sauteed Vegetables – Roasted Potatoes