

SPECIALS

*****GLUTEN FREE SPECIALS*****

RAVIOLI GLUTEN FREE 29.95

Fresh **Gluten Free** cheese ravioli, shrimp, shiitake mushrooms, artichoke and basil in a spicy marinara sauce

SOUPS

ZUPPA DI MARE 14.95

Combination of clams, mussel, calamari, shrimp, pasta and mixed vegetables in a fish broth

ESCAROLE SOUP 9.95

Cheese tortellini, escarole, egg drop and parmesan cheese in a chicken broth

APPITIZERS

ANTIPASTO DELLO CHEF 29.95

Baked clams, mussels, fried calamari, shrimp, fried zucchini and stuffed eggplant with ricotta

CARPACCIO DI POMODORO 22.95

Thin slices of yellow and red beef steak tomatoes topped with red onion, capers and arugula drizzle with an Italian vinaigrette garnished with parmesan cheese flakes

PROSCIUTTO e MELONE 24.95

Thin slices of prosciutto, cantaloupe, honey dew, flamed roasted peppers green and black olives drizzled with a black balsamic glaze

PASTA

FARFALLE RIVERA 24.95

Cubes of salmon, shrimp, domestic mushroom red and yellow tomatoes in a garlic and extra virgin olive oil

RIGATONI PASTORELA 24.95

Prosciutto, strips of veal, leeks, shitake mushrooms and green peas in a pink sherry wine sauce garnished with ricotta

ENTREE

POLLO ALLA GIOVANNA 27.95

Strips of chicken breast sautéed with sweet pork sausage, shiitake mushrooms, artichoke and basil in a light tomato sauce

SCALLOPINI MONTE BIANCO 27.95

Veal scallopini topped with prosciutto, spinach and melted fresh mozzarella in a butter lemon sauce

STUFFED FILET OF SOLE 29.95

Stuffed filet of sole with spinach and shrimp coated with egg served with mussels and clams in a garlic and lemon sauce

ENTREES ARE SERVED WITH CHOICE OF ONE
Pasta – Soup – Salad – Roasted Potatoes – Sautéed Vegetables