

## SPECIALS

### SOUPS

#### **BEAN & ESCAROLE SOUP 9.95**

White bean soup with mixed vegetables, pasta, bacon and escarole in a vegetable broth

#### **MINI MEATBALL SOUP 11.95**

Homemade mini chicken meat balls, mixed vegetables, mint and pasta in a chicken broth

### APPETIZERS

#### **RADICCHIO & FENNEL SALAD 22.95**

Thin slices of fresh fennel, radicchio, red onions, granny apple and dried cranberries topped with white balsamic and extra virgin olive oil garnished with cubes of fresh mozzarella

#### **INSALA LTA DI POMODORO 21.95**

Red and yellow cubes of beef steak tomatoes, red onions, chick peas, cucumber, green and black olives topped with a lemon vinaigrette garnished with crumble of feta cheese

#### **COZZE E VONGOLE PICANTE 22.95**

Combination of clams and mussels sautéed with artichokes, capers and basil in a garlic and lemon sauce

### PASTA

#### **RAVIOLI ALLA RUSTICA 25.95 (This dish can be made Gluten Free)**

**Choice:** **Gluten Free** or Regular Ravioli stuffed with ricotta and mozzarella sautéed with butter leeks, strips of beef, sage and shiitake mushrooms in a Pinot Grigio cream sauce

#### **LINGUINE CAPRESE 25.95**

Linguine with shrimp, cubes of fresh mozzarella, basil, yellow and red beef steak tomatoes sautéed with garlic and extra virgin olive oil

### ENTREE

#### **POLLO AI PORCINI 27.95**

Strips of chicken breast sautéed with garlic, extra virgin olive oil, shrimp, rosemary, sundry tomatoes, domestic and porcini mushrooms in a truffle brown sauce

#### **VEAL SCALOPPINE 28.95**

Veal scaloppine topped with prosciutto sautéed with butter, leeks, sage, domestic, shiitake and portobello mushrooms in a Marsala cream sauce

#### **SALMONE AL FINOCCHIO 29.95**

Filet of salmon breaded and baked topped with radicchio, red onions, fresh fennel, dried cranberries and strips of granny apple tossed with Italian vinaigrette

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