

SPECIALS

SOUPS

CREAM OF BROCCOLI RABE 10.95

Puree of roasted potatoes, onions, broccoli rabe and touch of cream in a chicken broth garnished with croutons and cubes of fresh mozzarella

APPETIZERS

WATERMELON SALAD 22.95

Strips of watermelon, radicchio, red onions, capers and candy almonds tossed with a white balsamic and extra virgin olive oil garnished with crumbled feta cheese

SALMON SALAD 24.95

Combination of baby spinach, arugula, fresh fennel, artichoke, red onion and cherry tomatoes tossed with an Italian vinaigrette garnished with smoked salmon

CALAMARI FRA DIAVOLO 24.95

Calamari coated with flour and pan fried tossed with cherry tomatoes and fresh plum tomato sauce

******GLUTEN FREE******

GLUTEN FREE BRUSCHETTA 25.95

Gluten Free flat bread topped with homemade Sicilian caponata (*fried eggplant, black olives, celery, onions, capers and touch of tomato sauce*) topped with melted fresh mozzarella

PASTA

LINGUINE ALLA CARRETIERA 24.95

Prosciutto, sweet pork sausage, rosemary, domestic mushroom and basil in a spicy marinara sauce

CRAB MEAT RISOTTO 26.95

Risotto with garlic, extra virgin olive oil, clams, shrimp, crab meat, zucchini, carrots and topped with parmesan flakes

ENTREE

POLLO MODO ANTICO 27.95

Pieces of chicken on the bone, homemade sausage, cubes of potatoes, rosemary and a splash of red wine vinegar in a light brown sauce

SCALOPPINI ALLA RUSTICA 27.95

Veal scaloppini topped with ham, spinach and melted fresh mozzarella in a capers and white wine sauce

SALMONE CAPONATA 29.95

Filet of salmon topped with homemade seasoned breadcrumbs and broiled served in a bed of homemade Sicilian caponata (*fried eggplant, black olives, celery, onions, capers and touch of tomato sauce*)

ENTREES ARE SERVED WITH CHOICE OF ONE
Pasta – Soup – Salad – Potato Croquette – Sautéed vegetables