

SPECIALS

SOUPS

BEAN SOUP 9.95

Combination of lentils, split pea, chick peas, cannellini & red kidney beans and chopped vegetables in a vegetable broth

CORN CLAM CHOWDER 11.95

Mixed vegetables, corn kernels, chopped clams and leeks in a clam broth

APPETIZERS

VONGOLE CARCIOFI 22.95

Little neck clams sautéed with garlic, extra virgin olive oil, artichokes, capers and cherry tomatoes in a butter lemon sauce

MISTO FRITTO 22.95

Medallions of zucchini and eggplant breaded and pan fried topped with mesclun salad, tomatoes red onions and cucumbers drizzled with blue cheese dressing

PASTA

RAVIOLI RUSTICA 27.95

Ricotta mozzarella ravioli sautéed with butter, leeks and shrimp in a porcini cream sauce

PENNE ALLA RUSTICA 24.95

Penne with bacon, shitake mushrooms and caramelized onions in a pink vodka sauce

ENTREE

POLLO PRIMAVERA 26.95

Half boneless chicken, zucchini, carrots, shitake mushroom and eggplant marinated with garlic, extra virgin olive oil and lemon juice grilled to perfection drizzled with a truffle balsamic glaze

SCALLOPINI DI VITELLO 29.95

Veal scaloppini topped with prosciutto, shitake mushrooms, flamed roasted peppers in a light tomato sauce

STUFFED PORK CHOP 32.95

Pork chop stuffed with salami, fresh mozzarella and sage in a porcini cream sauce

SALMONE DELLO CHEF 35.95

Filet of salmon, clams, mussels, shrimp, brussels sprouts and cherry tomatoes in a butter lemon sauce

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