SPECIALS

SOUPS

ZUPPA DI POLPETINE 11.95

Homemade mini chicken meatballs, cubes of mixed vegetables and ditalini pasta in a chicken broth

ZUPPA DI MARE 17.95

Combination of clams, mussels, calamari, shrimp, mixed vegetables in a fish broth

<u>APPETTIZERS</u>

INSALATA DI CALAMARI 23.95

Calamari, shrimp, avocado artichoke, red onions and cherry tomatoes tossed with extra virgin olive oil

SALSICCIA ALLA GRIGLIA 22.95

Homemade smoked sweet pork sausage grilled to perfection served in a bed of cannellini beans, sage and plum tomatoes

BURGER

BURGER ALLA RUSTICA 22.95

Choice 1: Homemade Beef Burger **Choice: 2** Sweet Sausage Burger

Topped with grilled zucchini, eggplant and melted fresh mozzarella drizzled with a black balsamic truffle reduction served with Choice: Pries or Salad

<u>PASTA</u>

FETTUCCINE DELLO CHEF 24.95

Prosciutto, artichoke hearts, cherry tomatoes, basil and mixed mushroom sautéed with garlic and extra virgin olive oil

GNOCCHI RUSTICA 26.95

Homemade gnocchi with shrimp, green peas, chopped tomatoes and garlic topped with burrata cheese – *This dish can be made with our homemade Gluten Free gnocchi*

ENTREE

POLLO AL FORNO 27.95

Whole Cornish hen roasted to perfection served in a bed of grilled zucchini, carrots, eggplant and portobello mushroom drizzled with a black balsamic truffle reduction

PORK CHOP 29.95

Pork chop and sweet pork sausage grilled to perfection topped with arugula, plum tomatoes, fresh fennel, apples and onions tossed with an Italian vinaigrette

SALMONE RUSTICA 34.95

Filet of salmon sautéed with garlic, extra virgin olive oil, clams, mussels, shrimp, artichoke and chopped tomatoes

ENTREES ARE SERVED WITH CHOICE OF ONE
Pasta – Soup – Salad – Truffle Fries – Sauteed Escarole & Beans