

SPECIALS

SOUPS

ZUPPA DI PISELLI 10.95

Combination of split peas and corn kernels, pasta and mixed vegetables in a vegetable broth

PUMPKIN SOUP 10.95

Puree of roasted pumpkin, onions, cinnamon and a touch of cream in a chicken broth garnished with cubes of fresh mozzarella and candy almonds

APPETIZERS

PORTOBELLO SALAD 22.95

Baby spinach topped with grilled portobello mushroom, artichoke, cherry tomatoes and candied walnuts tossed with extra virgin olive oil topped with parmesan cheese flakes

POLENTA AL PESTO 22.95

Pan fried polenta with shrimp in a pesto cream sauce

CARCIOFI ALLA RUSTICA 22.95

Whole artichoke stuffed with homemade bread crumbs, salami, parmesan cheese and fresh mozzarella stuffing in a garlic and lemon broth

PASTA

RIGATONI AL SALMONE 25.95

Shrimp, cubes of salmon artichokes, portobello mushroom and cherry tomatoes in a pink sherry wine sauce

CAVATELLI AL FLORIO 24.95

Cubes of chicken breast sautéed with butter, leeks, domestic mushroom, peppers in a Florio cream sauce garnished with cubes fresh mozzarella

ENTREE

POLLO GIARDINIERA 27.95

Half chicken roasted to perfection topped with a Dijon mustard and rosemary sauce served in a bed of vegetable risotto

STUFFED PORK CHOP 28.95

Pork chop stuffed with prosciutto, figs, sausage and fresh mozzarella coated with egg pan seared in a Marsala wine sauce

SALMONE AL CARTOCCIO 34.95

Filet of salmon, shrimp, mussels, clams, zucchini, carrots and cherry tomatoes in a butter lemon sauce wrapped with foil and baked

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