

SPECIALS

SOUPS

CREMA DI POMODORO 9.95

Puree of roasted Idaho potatoes, plum tomatoes, basil, onions and a touch of cream garnished with croutons and cubes of fresh mozzarella

MEATBALL SOUP 10.95

Homemade mini chicken meat balls with cubes of potatoes, zucchini, butternut squash, onion, carrots and ditalini pasta in a chicken broth

APPETIZERS

ASPARAGI TRECOLORI 22.95

Steamed asparagus topped with arugula, endive, radicchio and parmesan flakes drizzled with a black truffle balsamic glaze

INSALATA DI CECCI 23.95

Chick pea salad, shrimp, red onions, cherry tomatoes, cucumber, green and black olives tossed with a red wine vinaigrette garnished with feta cheese

PANINI

PANINI DELLA NONNA 22.95

Homemade panini served with tuna fish, chopped tomatoes, onions celery and arugula served with fries

PASTA

SPAGHETTI PORTOFINO 27.95

Clams, shrimp, asparagus, cherry tomatoes and broccoli florets sautéed with garlic and extra virgin olive oil

RIGATONI PASTORELLA 24.95

Strips of veal & prosciutto sautéed with butter, scallions, oyster mushrooms and sage in a pink sherry wine sauce garnished with ricotta

ENTREE

SPEZZATINO DI POLLO 27.95

Strips of chicken breast, shrimp, asparagus, plum tomatoes and porcini mushrooms sautéed with garlic and extra virgin olive oil in a vodka brown sauce

VITELLO PRINCIPESSA 27.95

Veal scallopini topped with ham, asparagus and melted fresh mozzarella in a caper and white wine sauce

STUFFED SOLE 32.95

Stuffed filet of sole with salmon mousse poached with mussels, clams in a butter lemon sauce

ENTREES ARE SERVED WITH CHOICE OF ONE
Pasta – Soup – Salad – Roasted Potatoes – Escarole & Beans