

## SPECIALS

### SOUPS

#### LENTIL SOUP 10.95

Lentils mixed vegetables, ditalini pasta in a vegetable broth

#### PATATA E FUNGUI 10.95

Puree of roasted Idaho potatoes, onions and a touch of cream garnished with mushrooms and leeks

### APPETIZERS

#### SHRIMP & BEETS SALAD 24.95

Thin slices of baked beets topped with red onion, mesclun salad, avocado and grilled shrimp tossed with a white balsamic and truffle oil

#### COZZE E VONGOLE ALLA RUSTICA 24.95

Combination of little neck clams & mussels sautéed with butter, leeks and cherry tomatoes in saffron cream sauce served in a homemade bread bowl

### PANINI

#### RUSTICA STEAK PANINI 27.95

Thin slices of prime shell steak sautéed with onion and peppers in a light tomato sauce topped with melted mozzarella on our homemade panini bread served with truffle fries

### PASTA

#### RIGATONI RIVIERA 27.95

Rigatoni sautéed with butter, leeks, shrimp, smoked salmon, fresh fennel in pink sherry wine garnished with ricotta

#### LASGANA AL FORNO 27.95

Layers of crepes with asparagus, shrimp, spinach and ricotta baked with vodka sauce and mozzarella

### ENTREES

#### MEZZO POLLO 28.95

Half chicken sautéed with butter, leeks, pineapple, mushrooms and cherry tomatoes in a triple sec brown sauce

#### SHELL STEAK 39.95

16oz of prime shell steak marinated with garlic, extra virgin olive oil, lemon juice and rosemary broiled to perfection

#### SURF AND TURF 42.95

Broiled 8oz shell steak in a red wine sauce and stuffed salmon with fresh fennel and smoked salmon broiled with garlic and lemon juice

#### STUFFED SALMON 37.95

Filet of salmon stuffed with fresh fennel and smoked salmon broiled with garlic, extra virgin olive oil, lemon juice, clams and mussels

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