

## *SPECIALS*

### *SOUPS*

#### **CORN CRAB CHOWDER 12.95**

Mixed vegetables with crab meat and corn kernels in a potato broth

#### **ZUPPA DI FARRO 10.95**

Shreds of beef, cubes of mixed vegetables, Italian barley and ditalini pasta in a beef broth

### *APPETIZERS*

#### **BEETS SALAD 24.95**

Slices of baked beets, fresh mozzarella, flamed roasted peppers, prosciutto, green and black olives drizzled with black truffle balsamic reduction

#### **CALAMARI SALAD 24.95**

Steamed calamari, shrimp, frizze salad, red onions, cherry tomatoes and thin slices of fresh fennel tossed with extra virgin olive oil and lemon juice

#### **CRAB CAKES 25.95 GLUTEN FREE**

Crab cakes pan fried served with a delicious homemade pesto cream sauce

### *PASTA*

#### **MANICOTTI DI SPINACI 24.95**

Crepes stuffed with spinach, ricotta and parmesan cheese baked with marinara sauce and fresh mozzarella

#### **RISOTTO MISTO DI FUNGU 26.95**

Traditional arborio rice sautéed with scallions, extra virgin olive oil, prosciutto, strips of veal, oyster, domestic & porcini mushrooms topped with parmesan cheese

### *ENTREES*

#### **POLLETTO RUSTICA 28.95**

Whole Cornish hen roasted to perfection served in a bed of oyster & porcini mushrooms, sundry tomatoes, fresh rosemary and artichoke hearts in a brown vodka sauce

#### **PORCELLO PEPERONATA 29.95**

Pork chop sautéed with homemade sweet smoked sausage, caramelized onions, flamed roasted peppers and bacon in a black balsamic reduction

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

#### **SALMONE RIPIENO 34.95**

Salmon rolled and stuffed with a crab meat mousse broiled with garlic and lemon juice **Served in a risotto primavera and parmesan cheese**