

SPECIALS

SOUPS

CREMA DI ASPARAGI 12

Puree of roasted Idaho potatoes, onions, asparagus and touch of cream garnished with croutons and cubes of fresh mozzarella

CORN CRAB CHOWDER 12

Mixed vegetables, crab meat, leeks and corn kernels in a fish broth

APPETIZERS

INSALATA DI MARE 28

Combination of octopus, calamari, shrimp, celery, peppers, red onions and cherry tomatoes tossed with extra virgin olive oil and lemon juice

BURRATA ALLA RUSTICA 25

Whole beef steak tomatoes topped with burrata cheese in a creamy pesto sauce

INSALATA DELLO CHEF 24

Thin slices of beets, carrots, cucumber, endive leaves, candy walnuts, dried cranberries tossed with a white balsamic truffle vinaigrette garnished with crumbles of feta cheese

BURGER

BURGER ALLA RUSTICA 24

10oz of prime beef burger topped with melted fresh mozzarella, avocado, tomatoes, arugula and pesto served with **Choice:** Salad or Fries

PASTA

PASTA AL FORNO 27

Pasta shells stuffed with crab meat mousse baked with vodka sauce and melted fresh mozzarella

RIGATONI ALLA VALENTINA 27

Shrimp, artichoke, shitake mushrooms and leeks in a pink sherry wine garnished with cubes of fresh mozzarella

ENTREES

POLLO AL'CHIANTI 28

Chicken breast topped with mortadella, shitake mushrooms, sage, walnuts, raisins and melted provolone cheese in a Chianti red wine sauce

STUFFED SOLE 38

Filet of sole stuffed with crabmeat mousse broiled with garlic and capers white wine sauce

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

OSSOBUCO DI AGNELLO 42

Braised Lamb shanks with mixed vegetables and red wine served with Parmesan risotto