

SPECIALS

SOUPS

ZUPPA DI FARRO 12

Italian barley, chopped vegetables, beef in a veal broth

BEET SOUP 12

Puree of bake beets, onions, touch of cream and cinnamon in a vegetable broth garnished with sour cream

APPETIZERS

BURRATA CON PERE 24

Homemade burrata, caramelized Bosco pears, beets, endive leaves and prosciutto drizzled with Mikes hot honey

SALSICCIA ALLA GRIGLIA 22

Homemade sweet pork sausage grilled to perfection served in a bed of red and white beans and plum tomatoes in a garlic and extra virgin olive oil dressing

PANINI

PANINI DI VITELLO 24

Grilled veal, flamed roasted red peppers, arugula, onions, melted fresh mozzarella and a spicy mayo spread on our homemade panini bread served with **Choice:** Salad or Fries

PASTA

PAPPARDELLE AL FILETTO 27 TRY OUR HOMEMADE PASTA

Homemade fresh pappardelle pasta in a delicate roasted garlic, basil and fresh plum tomato sauce garnished with burrata cheese

RAVIOLI RUSTICA 26

Ricotta mozzarella cheese ravioli sautéed with zucchini, shrimp, leeks and cherry tomatoes in a lobster cream sauce

ENTREES

SPEZZATINO DI POLLO 29

Strips of chicken breast and shrimp sauteed with garlic, extra virgin olive oil, porcini mushrooms sundry tomatoes and fresh rosemary in a truffle brown sauce

SOGLIOLA ALLA RUSTICA 38

Filet of sole with clams, shrimp, mussels, calamari, cherry tomatoes and leeks in a lobster cream sauce

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

BRACIOLE DI MANZO 40

Homemade beef braciole stuffed with smoked sweet sausage and braised with celery, carrots, onions and green peas in a light tomato sauce served with our homemade pappardelle pasta