SPECIALS

SOUP

PUMPKIN SOUP ***12***
Puree of roasted pumpkin, onions, cinnamon and touch of cream in a vegetable broth garnished with cubes of fresh mozzarella and candy almonds

POTATO MUSHROOM ***12***
Puree of Idaho potatoes, cream, leeks and mushrooms in a chicken broth

SALAD

BEET SALAD ***24***
Slices of caramelized beets, fresh mozzarella, prosciutto, red roasted peppers, green and black olives drizzled with Mikes Hot Honey

RISOTTO

SAFFRON RISOTTO ***26***
Saffron risotto sautéed with garlic, extra virgin olive oil, clams, shrimp, asparagus and cherry tomatoes

ENTREES

POLLO ARROSTO ***29***
Half chicken roasted to perfection in a bed of cubed zucchini, capers, black olives, celery and onions in a light tomato sauce

SHELL STEAK al PORTOBELLO ***39***
16oz prime shell steak pan seared in a bed of caramelized onions, portobello mushrooms and sage in a Montepulciano wine sauce

SALMONE alla MELANZANA ***39***
Filet of salmon sautéed with garlic, extra virgin olive oil, clams, mussel, shrimp, eggplant, capers and chopped tomatoes in a light tomato sauce

ENTREES ARE SERVED WITH CHOICE OF ONE
Salad – Soup – Pasta - Escarole and Beans - Roasted Garlic Mashed Potatoes

Ask us about our Gluten Free Menu
Try our Homemade GF Linguine in your favorite sauce