



# Happy Easter



## STARTER

<i>Burrata</i>	\$23
<i>With pesto and roasted cherry tomatoes</i>	
<i>Polpette al Sugo di Pomodoro</i>	\$21
<i>Homemade veal and beef meatballs in tomato sauce topped with parmesan</i>	
<i>Fritto di Calamari</i>	\$24
<i>Fried calamari</i>	
<i>Mozzarella in carrozza</i>	\$18
<i>Pan fried white bread and mozzarella with breadcrumbs and marinara sauce on the side</i>	
<i>Insalata alla Cesare</i>	\$19
<i>Crisp romaine lettuce, Caesar dressing, Parmigiano Reggiano</i>	
<i>Insalata ai Frutti di Mare</i>	\$30
<i>Shrimp, calamari, octopus, avocado, celery, &amp; black olives in a lemon dressing</i>	

## MAIN COURSE

<i>Penne alla vodka</i>	\$25
<i>Classic vodka sauce with penne pasta</i>	
<i>Fettuccine alla Bolognese</i>	\$32
<i>Homemade pasta with slow-cooked beef in tomato sauce</i>	
<i>Linguine ai Frutti di Mare</i>	\$36
<i>Linguine with clams, mussels, calamari, shrimp in a light red sauce</i>	
<i>Pollo Parmiggiana</i>	\$30
<i>Chicken parmiggiana with linguine in light tomato sauce</i>	
<i>Scaloppine di Vitello ai Funghi</i>	\$35
<i>Veal with sautéed mushrooms in light truffle cream sauce</i>	
<i>Prime Ribeye Steak 20oz</i>	\$68
<i>Grilled ribeye steak with roasted potatoes &amp; mixed vegetables</i>	
<i>Costolette d'Agnello</i>	\$52
<i>Grilled lamb chops with mashed potatoes and honey truffle sauce</i>	
<i>Coniglio alla cacciatora</i>	\$44
<i>Slow cooked Rabbit with cacciatore sauce</i>	
<i>Salmon al Pistacchio</i>	\$39
<i>Grilled salmon with pistachio creme puree</i>	

## DESSERT (ON THE HOUSE)

*Tiramisu*  
*Blueberry cheesecake*  
*Strawberry Panacotta*

