



Chef Specials

APPETIZER

INVOLTINI DI PESCE SPADA \$19

Seared Swordfish rolls in white wine and stuffed with a bread crumb, ricotta cheese, lemon, garlic, pine nut, currant mixture over an olive oil-based salmoriglio sauce

SOUP OF THE DAY

ZUPPA DI LENTICCHIE DI VERDURE

\$4 Cup \$6 Bowl

*Lentil Vegetable Soup cooked down in a rich vegetable stock with carrots, celery, tomatoes, spinach, onions and topped with grated parmesan cheese with basil
(Soup can be made vegan by requesting to use vegan parmesan cheese)*

PASTA

RISOTTO ALLA PESCATORA \$25

Seafood risotto cooked down in a lobster stock with jumbo shrimp, calamari and mussels, with spinach and wild mushrooms, topped with heirloom tomatoes, parmesan cheese and basil.

ENTREE

DENTICE ALLA LIVORNESE \$22

Seared Red Snapper Livornese cooked in white wine and house made marinara sauce with capers, kalamata olives and lemon over a bed of couscous

DESSERTS

CASSIS CHOCOLATE CAKE \$10 (VEGAN AND GLUTEN FREE)

A rich decadent chocolate cake that melts in your mouth, topped with a chocolate glaze and a sauce infused with fresh raspberries and strawberries and whipped cream