

CATCH OF THE DAY

THE MILANES: GRILLED, WITH GORGONZOLA CHEESE SAUCE, CAPERS, SPINACH, ONIONS AND TOMATOES

THE MEDITERRANEAN: BAKED WITH SUN DRIED TOMATOES, PESTO, PARMESAN, OVER OF GORGONZOLA SAUCE

PESTO: BAKED WITH PESTO, PARMESAN, OVER OF ROQUEFORT SAUCE

SPRING: GRILLED, TOPPED WITH BECHAMEL, MOZZARELLA, SAUTEED VEGETABLES WITH GARLIC AND HERBS

MUSHROOMS WITH HERBS: BAKED WITH MUSHROOMS, WHITE WINE, GARLIC, FINE HERBS, LEMON AND PARMESAN

PUTTANESCA: GRILLED, IN TOMATO SAUCE, CAPERS, KALAMATA AND ANCHOVIES

SICILANA: PAN SEARED WITH TAPENADE, SHALLOTS, ROASTED EGGPLANT, FRESH TOMATO AND LEMON SAUCE

ANCHOVIES: GRILLED, SERVED WITH ANCHOVIES SAUCE, CAPERS, OLIVES, BASIL AND HERBS

FLORENCE: PAN SEARED WITH WHITE SAUCE, MOZZARELLA, SERVED OVER SPINACH

\$350.00

SALMON: CHOOSE ANY PREPARATION FROM ABOVE

\$370.00

CHICKEN BREAST

FLORENTINA: GRILLED, WITH A WHITE SAUCE, SPINACH, MUSHROOMS AND PARMESAN

RATATOUILLE: SAUTEED WITH EGGPLANT, MUSHROOMS, ZUCCHINI, BELL PEPPERS, SHALLOTS, HERBS, AND TOMATO SAUCE

BASIL SAUCE: GRILLED SERVED WITH A CREAMY SAUCE MADE WITH BASIL, PINE NUTS AND PARMESAN

BLACK FOREST: BAKED WITH BLACK FOREST HAM AND PROVOLONE, SERVED WITH TOMATO SAUCE

EUROPEAN: GRILLED, SERVED WITH FOUR TYPES OF ITALIAN CHEESES: MOZZARELLA, GORGONZOLA, ASIAGO AND FONTINA

\$350.00

