

# SALADS

**GREEK:** FRESH ROMAINE LETTUCE, CUCUMBER, TOMATO, BELL PEPPER, ONION, FETA CHEESE, KALAMATA, AND HOMEMADE GREEK DRESSING

**EUROPEAN:** VARIETY OF LETTUCES, SPINACH, ARUGULA, APPLE, CAPERS, GREEN AND KALAMATA OLIVES, ARTICHOKE HEARTS, ASPARAGUS, PROSCIUTTO, BACON, BLUE CHEESE, FETA, SALAD DRESSING, MADE WITH EXTRA VIRGIN OLIVE OIL, DIJON MUSTARD, LEMON, APPLE CIDER VINEGAR AND PAPRIKA

**CLASSIC CAESAR:** FRESH LETTUCE, CROUTONS, PARMESAN, AND HOMEMADE CAESAR DRESSING

**CAPRESE:** FRESH MOZZARELLA, TOMATO, OREGANO, BASIL AND EXTRA VIRGIN OLIVE OIL WITH MODENA BALSAMIC

**SPINACH:** FRESH SPINACH, APPLE, PINE NUTS, SESAME SEEDS, FETA, WITH BITTERSWEET DRESSING

\$170.00

**SEA AND LAND CARPACCIO:** THINLY SLICED PIECES OF FRESH FISH, BEEF, AND SALMON, WITH OLIVE OIL, APPLE SIDER, PAPRIKA, MUSTARD ARUGULA WITH SLICES OF PARMESAN

\$270.00

## SHRIMP U8

**SHRIMP WRAPPED IN PROSCIUTTO:** WRAPPED IN PROSCIUTTO, PAN SEARED, BAKED WITH PROVOLONE, IN LEMON SAUCE, CAPERS, OLIVES, CHERRY TOMATOES AND ASPARAGUS

\$640.00

**POMODORO:** COOKED WITH EXTRA VIRGIN OLIVE OIL, GARLIC, CHALOTS, TOMATO SAUCE, FRESH PARSLEY AND BASIL

**WHITE WINE:** COOKED WITH EXTRA VIRGIN OLIVE OIL IN A WHITE SAUCE, SHALLOTS, PARMESAN, AND WHITE WINE,

**ALCARAVEA:** SAUTEED WITH KALAMATA, CAPERS, PEPPER, MUSHROOMS, BASIL, GARLIC, WHITE WINE AND HERBS

\$500.00

**FRUTI DI MARE:** DELICIOUS COMBINATION OF SEAFOOD COOKED WITH GARLIC AND SERVED WITH FRESH PASTA OF YOUR CHOICE

\$500.00