

Speciali

June 7 - 13, 2017

ZUPPA

PIATTO del GIORNO.....cup 6.00..... bowl 12.00
soup of the day

ANTIPASTI / INSALATE

FORNO-LEGNA ASPARAGI GRATINATI..... 13.95
wood oven roasted asparagus with cambozola cheese, shallot relish, and a sherry vinaigrette

PANZANELLA della GIARDINIERA 10.50
a rustic salad with chunks of bread, chopped tomato, cucumbers, onions, peppers, carrots & Italian vinaigrette

PIZZA

QUATTRO FORMAGGIO con RUCOLA 16.00
mozzarella, fontina, ricotta and Parmesan cheeses with red chili flakes and arugula

PASTA

RAVIOLI TONDO con PISELLI e PROSCIUTTO 17.00
pasta filled with sweet peas and Asiago cheese with a prosciutto, mushrooms and black truffle wine-cream sauce

FETTUCINE al SALMONE AFFUMICATO e CAVIALE 21.00
flat pasta with smoked salmon, red, golden, and black caviar, scallions and cream sauce

LASAGNE PASTICCIAE..... 21.00
flat pasta layered with sausage, plum tomatoes, béchamel crème, and parmesan cheese (SERVED WEDNESDAYS & FRIDAYS ONLY)

RISOTTO

RISOTTO con GAMBERETTO 23.00
carnaroli rice with saffron, prawns, fresh tomatoes, fennel and leeks

CARNE / POLLO

POLLO al MARSALA..... 22.95
chicken breast sautéed with marsala wine, shallots, mushrooms & oregano, served with seasonal vegetables

BISTECCA alla GRIGLIA..... 51.00
16 oz. New York steak grilled and served with French fried potatoes

PESCE

SANDDABS (When Available)..... 24.00
fresh filet of sanddabs sautéed and served with seasonal vegetables

SALMONE alla GRIGLIA 29.00
Loch Duart Scottish salmon filet, grilled & served with creamy parmesan risotto, and gremolata topping

DOLCE

ZABAIONE FREDO 7.95
cold egg custard with Marsala, seasonal berries and sorbetto