

Speciali

ZUPPA

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

ANTIPASTI / INSALATE

MOZZALLA alla PANNA e POMODORI 14.50
fresh mozzarella with heirloom tomatoes, basil, balsamic vinaigrette and extra virgin olive oil

PIZZA

SALSICCIA e PEPPERONI..... 17.90
our Italian sausage, Olli Salumeria pepperoni, pomodoro, mozzarella, parmesan and oregano

PASTA

LINGUINI al FRUTTI di MARE MISTI 27.75
small flat pasta filled with mussels, clams, jumbo shrimp in a fresh tomato sauce

LASAGNE PASTICCIATE..... 23.00
*flat pasta layered with sausage, plum tomatoes, béchamel crème, and parmesan cheese
(SERVED WEDNESDAY, FRIDAY & SUNDAY ONLY)*

RISOTTO

RISO con FUNGHI..... 19.50
carnaroli rice with porcini, shiitake & crimini mushrooms with parmesan cheese

CARNE / POLLO

BISTECCA alla GRIGLIA..... 54.95

18 oz. Prime hand-cut NY steak grilled and served with French fried potatoes

POLLO ARROSTO..... 25.00
*one half boneless chicken pan-roasted & served with pan juices, spinach
and roasted potatoes*

PESCE

CAPELANTE con PANCETTA 28.95
*seared jumbo scallops wrapped with pancetta & served with citrus butter sauce
and spinach orzo pasta*

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

WINE

BARONE FINI, Valdadige, Pinot Grigio 2016 \$8.00/glass - \$28/Bottle

Corkage \$15/2 Bottle limit (750 ML)