

Speciali

WINE

PINOT GRIGIO, Barone Fini, Valdadige, 2017 \$7.75/glass - \$27/ bottle

DOLCE

CHOCOLATE PANNA COTTA..... 8.50
Cooked chocolate cream served with a vanilla sauce

INSALATE

INSALATA di CUNEO ICEBERG 13.25
*Iceberg lettuce with cherry tomatoes, applewood smoked bacon, blue cheese dressing
and topped with roasted bread crumbs*

INSALATA con PERA 12.50
*salad of seasonal pears, Treviso, baby mixed greens with imported gorgonzola,
candied walnuts and house-made champagne vinaigrette*

PASTA

LASAGNE PASTICCIATE..... 24.50
*flat pasta layered with sausage, plum tomatoes, béchamel crème, and parmesan cheese
(SERVED WEDNESDAY, FRIDAY & SUNDAY ONLY)*

BUCATINI CON POMODORI ESSICCATI AL SOLE 24.95
pasta with sundried tomatoes, Pomodoro sauce and crispy bread crumbs

RAVIOLI con FUNGHI 23.95
pasta filled with wild mushrooms in a prosciutto, mushroom & Marsala wine – cream sauce

RISOTTO

RISOTTO con GAMBERETTO 25.50
carnaroli rice with jumbo Mexican prawns, bell peppers and cilantro

CARNE / POLLO

BISTECCA alla GRIGLIA..... 54.95
Grilled USDA Prime Bone-In Ribeye steak hand-cut (20 oz) with French fried potatoes

POLLO al MARSALA..... 24.50
*chicken breast sautéed with marsala wine, shallots, mushrooms & oregano, served with seasonal
vegetables*

PESCE

PACIFIC RED SNAPPER PARMIGIANO..... 28.00
Grilled filet dusted with parmesan cheese served with tartar sauce, risotto & vegetables

SALMONE alla GRIGLIA 29.95
*Loch Duart Scottish salmon filet, grilled & served on risotto and green beans, with
gremolata topping*

CAPELANTE 31.50
seared jumbo scallops served with citrus butter sauce and spinach orzo pasta

PESCE SPADA alla GRIGLIA 32.50
line caught Pacific swordfish grilled, served with risotto and green beans

HALIBUT alla GRIGLIA 34.95
line-caught halibut grilled served with sautéed spinach, roasted potatoes & tartar sauce

BRANZINO..... 35.95
Delicate Mediterranean sea bass with roasted vegetables & tomato relish