

Piatti del Giorno

ZUPPA

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

INSALATE

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

INSALATA TRITATA in CIOTOLA PARMIGIANO 16.00
*parmesan bowl with chopped salad, chicken, Fontina cheese and tomatoes,
carrots, and broccoli*

PASTA

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

PANINI / FOCACCIA

all sandwiches come with a choice of salad, cup of soup or French fries

PANINO al POLLO 14.90
grilled chicken breast sandwich on focaccia with pesto

FOCACCIA con POLPETTE e BOLOGNESE 14.90
open face meatball sandwich on focaccia bread with Monterey Jack cheese, Bolognese sauce

POLLO

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

CAPELANTE 29.95
seared jumbo scallaps & served with citrus butter sauce and spinach orzo pasta

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

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 sauteed spinach, roasted potatoes & tartar sauce

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

WINE

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