

# Specials

## PIZZE

*Suggested Pairing: 16 oz. German Helles lager*

**PIZZE ITALIANA CON PINSA** 20.95

*Calabrese salami, muffuletta salad (calamata & black olives with bell peppers in olive oil), fresh mozzarella, tomato sauce, parmesan cheese and porchetta*

## ANTIPASTI

**COZZE AL VINO** 17.95

*PEI mussels cooked in garlic white wine sauce, & garlic bread with mozzarella*

## INSALATE E MINESTRE

**WEDGE SALAD** 13.95

*Iceberg lettuce with cherry tomatoes, Applewood smoked bacon, gorgonzola Dressing and topped with roasted breadcrumbs*

**INSALATA CON FRAGOLE** 13.95

*Strawberries with balsamic vinaigrette and mixed greens, glazed walnuts & gorgonzola*

## RISOTTO

**RISO CON GAMBERETTI** 33.95

*Carnaroli rice with prawns, fresh tomatoes, saffron, and fennel*

## PASTA

**LASAGNE PASTICCIAE** 28.95

*flat pasta layered with beef, pork, sausage, plum tomatoes, mushrooms, béchamel & parmesan, mozzarella, and ricotta cheeses*

**RIGATONI CON SCAMORZA** 29.95

*Rigatoni pasta with pancetta, tomatoes, garlic, mushrooms and imported Italian smoked mozzarella*

**LINGUINI ai FRUTTI di MARE MISTI** 33.95

*small flat pasta filled with tomatoes, fresh fish, clams, jumbo shrimp in a lobster stock sauce*

## PESCE

*\*Delicious house-made tartar sauce available\**

*Suggested Pairing: Aromas of lively citrus & orchard fruit with floral nuances*

**PACIFIC RED SNAPPER PARMIGIANO** 35.95

*filet of snapper dusted with parmesan cheese & breadcrumbs, grilled & served with house-made tartar sauce, vegetables with French fries OR risotto*

**SALMONE alla GRIGLIA** 38.95

*Loch Duart Scottish salmon filet grilled & served with risotto & gremolata topping*

**BRANZINO** 38.95

*delicate Mediterranean sea bass with roasted vegetables & tomato relish*

**TROTA IRIDE** 29.95

*fresh grilled rainbow trout topped with sautéed spinach & mushrooms, cherry tomatoes and garlic*

## POLLO/ VITELLO

**POLLO PICATTA** 31.95

*grilled chicken with lemon caper cream sauce (paired with Albariño white wine \$15.00)*

**POLLO or VITELLO alla MARSALA** 36.95/38.95

*chicken breast or veal sautéed with marsala wine, shallots, mushrooms & served with scalloped potatoes and green beans*

**POLLO or VITELLO alla PARMIGIANA** 36.95/38.95

*chicken breast or veal baked with Monterey Jack cheese and parmesan cheese in a pomodoro sauce served with scalloped potatoes & green beans*

**POLLO or VITELLO alla MILANESE** 36.95/38.95

*chicken breast or veal, lightly breaded and prepared either with lemon caper butter sauce OR served with arugula salad, dressed with house-made Italian vinaigrette*

**POLLO ARROSTO** 37.95

*One-half chicken pan-roasted & served with pan juices, sautéed spinach & roasted red potatoes*

## CARNE

*Suggested Pairing: Frank Family Vineyards 2018, Napa Valley Cabernet Sauvignon*

**OSSO BUCCO di MAIALE** 38.50

*Braised pork shank served with roasted garlic mashed potatoes & braising sauce*

**BISTECCA alla GRIGLIA** 56.95

*grilled bone-in Ribeye steak hand-cut (22 oz) with scrumptious French fries*

**MEDAGLIONI FILETTO** 49.95

*beef filet mignon medallions pan seared and served with a portobello mushroom veal reduction sauce, scalloped potatoes & vegetable*