



## DINNER MENU

### ANTIPASTI

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#### Antipasto di Mare

Marinated mixed seafood on a bed of greens

#### Calamari

Grilled calamari served on a bed of greens with tomato salsa

#### Cozze alla Marinara

Mussels in a spicy tomato basil sauce or white wine aglio olio

#### Ravioli Fritto

Deep fried cheese ravioli with tomato sauce

#### Bruschetta

#### Garlic Bread with cheese

### INSALATE

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#### Insalata Caprese

Bufalo mozzarella cheese, tomatoes, fresh basil and extra virgin olive oil

#### Insalata Caprino

Baked goat cheese, sun dried tomatoes, roasted pine nuts on a bed of baby greens with balsamic vinaigrette

#### Insalata Cesare

Romaine hearts, parmesan cheese, seasoned croutons and caesar dressing

#### Insalata Rucola

Baby arugula, roasted beets, oranges and blue cheese with balsamic vinaigrette

### ZUPPA

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#### Pasta e Fagioli

Mixed vegetables, beans & pasta in a tomato base

#### Zuppa del Giorno

Ask your server for the special of the day

### RISOTTI

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#### Risotto al Funghi

Arborio rice with mushrooms in a white wine parmesan aglio olio

#### Seafood Risotto

Arborio rice with mixed sea food in a white wine tomato basil sauce

#### Risotto Primavera

Arborio rice with mixed vegetables in a tomato basil sauce

**All main dishes are served with seasonal vegetables and potatoes. Ask your server.**

### PASTA

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#### Cannelloni

Cannelloni (meat or cheese) with mozzarella & parmesan cheeses in a tomato basil sauce

#### Fusilli di Pollo

Fusilli with chicken, sweet peppers, mushrooms and spinach in a white wine parmesan cream sauce

#### Gnocchi

Vegetable infused tricolore gnocchi in a gorgonzola walnut sauce

#### Linguine Pescatore

Linguini with mixed seafood in a white wine tomato basil sauce

#### Melanzane con Ricotta

Breaded eggplant baked with a ricotta & spinach filling served in a tomato basil sauce

#### Penne alla Vodka

Penne with bacon and onions in a vodka rosé sauce

#### Penne Funghi

Penne with mixed mushrooms in a white wine cream sauce

#### Ravioli Lobster

Ravioli with lobster filling in a brandy rosé sauce

#### Ravioli Quattro Formaggi

Spinach pasta wrap with four cheese filling in a tomato basil sauce

#### Spaghetti alla Contadina

Spaghetti with sweet peppers, mushrooms, artichoke hearts and sun dried tomatoes in a white wine aglio olio

#### Spaghetti alla Puttanesca

Spaghetti with anchovies, black olives, shallots and capers in a white wine aglio olio

### PIATTI

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#### Bistecca alla Griglia

Grilled 10 oz black angus strip loin steak in Cabernet jus

#### Filetto di Salmone

Norwegian fillet of salmon prepared with lemon butter sauce

#### Pollo alla Limone

Grain fed chicken breast in a lemon butter sauce

#### Veal Chop

Grain fed 12 oz French veal chop in a balsamic reduction sauce

#### Vitello Marsala

Grain fed veal scaloppini with mixed mushrooms in a fine Marsala wine sauce

#### Vitello Picatta

Grain fed veal scaloppini in a lemon butter sauce

Ask your Server for special requests and chef creations of the day.

\* Food allergies may limit your selection (pine nuts).