



DINNER MENU

ANTIPASTI

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

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

Pasta e Fagioli

Mixed vegetables, beans & pasta in a tomato base

Zuppa del Giorno

Ask your server for the special of the day

RISOTTI

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

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

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).