



## Dinner Menu

December 6-8, 2018

**GARGA SALAD WITH GRILLED SHRIMP** \$16 Baby arugula, grape tomato, pine nuts, red onions, hearts of palm & fresh avocado tossed with lemon vinaigrette & topped with grilled shrimp & shaved parmigiano

**PROSCIUTTO & BABY GREENS SALAD** \$16 Thinly sliced Prosciutto di Parma topped with baby greens, roasted peppers, artichoke hearts, red onion & tomato tossed with balsamico vinaigrette & topped with provolone shavings

**FENNEL, ARUGULA & APPLE SALAD** \$14 Thinly sliced fennel, baby arugula & sweet gala apples tossed with lemon vinaigrette & parmigiano

**GRILLED EGGPLANT ROLLATINI** \$12 Freshly grilled eggplant stuffed with fresh ricotta cheese, mozzarella & parmigiano & topped with fresh pomodoro sauce & basil

**BROCCOLI RABE & BEANS CROSTINI** \$14 Sautéed fresh broccoli rabe with olive oil, garlic, butter beans & cherry tomatoes, served with grilled Tuscan bread

**CHICKEN MILANESE WITH ARUGULA** \$24 Fresh chicken cutlet sautéed with olive oil & cooked to perfection, served with arugula, cucumbers, tomato, onions, black olives & avocado tossed with black olive vinaigrette

**PORK CHOP PICCATA** \$26 Pan-seared French cut pork chop finished with lemon wine sauce and capers and served with sautéed spinach and mashed potatoes

**POTATO GNOCCHI W/ PORK SHANK RAGU** \$25 Braised pork shanks w/ celery, onion, carrots, garlic, tomato & white wine, tossed w/ potato gnocchi, topped w/ parmigiano

**BOLOGNESE LASAGNA ROLLATINI** \$24 Two lasagna rollatini with fresh ricotta cheese, northern Italian meat sauce & topped with fresh mozzarella cheese

**PENNE PASTA W/ BUTTERNUT SQUASH & SAUSAGE** \$25 Sautéed sweet Italian sausage, garlic, radicchio & roasted butternut squash w/ penne pasta & parmigiano cheese

**LINGUINI BASILICATA** \$24 Sweet Italian sausages, sautéed with garlic, olive oil, basil, white wine, parmigiano cheese & Italian long hot peppers

**FLOUNDER OREGANATA** \$25 Baked fresh flounder fillet with oreganata bread crumbs, white wine, lemon & olive oil, served with grilled asparagus and risotto croquette

**CRABMEAT-STUFFED SALMON** \$29 Pan-seared salmon filet, stuffed w/ crabmeat, finished w/ lemon wine sauce & served w/ grilled asparagus & roasted tomatoes