



Dinner Menu

June 6-8 and 13-15, 2019

FRIED CALAMARI WITH ARUGULA SALAD \$16 Fried calamari served over arugula salad, with grape tomatoes, red onions, black olives & lemon vinaigrette

SPINACH, STRAWBERRIES & MOLITERNO SALAD \$14 Sweet strawberries, baby spinach, onions & toasted walnuts tossed with aged balsamico & olive oil & topped with moliterno shavings

PIZZA WITH MUSSELS & SHRIMP \$18 Classic pizza topped with San Marzano tomatoes, sautéed mussels, shrimp, fresh mozzarella & diced potatoes & fresh ricotta cheese

LINGUINI ALLA BASILICATA \$21 Sautéed sweet Italian sausage, garlic, basil, white wine & long hot peppers tossed with linguini pasta & parmigiano cheese

HALF-CHICKEN MARSALA \$22 Roasted half-chicken finished with mushrooms, marsala sauce & served with mashed potatoes & grilled asparagus

CHICKEN MILANESE WITH ARUGULA SALAD \$22 Boneless chicken breast, breaded & sautéed with olive oil & topped with baby arugula, avocado, cucumbers, grape tomatoes & red onion salad, tossed with lemon & black olive tapenade dressing

PORK CHOP VINEGAR PEPPERS \$26 French-cut pork chop, pan seared and finished with onions, garlic, vinegar peppers and white wine sauce, served with grilled asparagus & roasted potatoes

SALMON WITH ARUGULA & BALSAMICO \$25 Pan-seared salmon fillet, finished with cream of balsamico & served with arugula, avocado & tomato salad

FLOUNDER FRANCAISE \$24 Fresh flounder fillet, dipped in egg batter & sautéed with olive oil, finished with lemon wine sauce & served with sautéed spinach & risotto croquette

FRESH SWORDFISH IN LIVORNESE SAUCE \$29 Pan-seared swordfish steak topped with livornese sauce, sautéed cherry tomatoes, capers, black olives and white wine, and served with a side of pasta

PAPARDELLE WITH MUSHROOMS AND FILET MIGNON \$30 Sautéed diced filet mignon, shallots, leeks, portabello & button mushrooms, finished with brandy cream sauce and butter and tossed with papardelle pasta, topped with parmigiano

SHRIMP AND SCALLOPS POMODORO WITH ANGEL HAIR \$32 Sautéed shrimp & U-10 dry sea scallops with fresh plum tomato sauce, white wine, basil, a touch of butter, served with angel hair pasta