



Dinner Menu

October 12-14, 2017

PANZANELLA SALAD \$14 Tuscan bread, red wine, basil, romaine, heirloom tomatoes, onions, cucumbers, olive oil & parmigiano shavings

FARRO, CALAMARI & ARUGULA SALAD \$15 Marinated & grilled calamari, cherry tomatoes, black olives, baby arugula & faro tossed with lemon vinaigrette

GRILLED PIZZA PRONTO-STYLE \$16 Classic pizza dough grilled & topped with roasted grape tomatoes, goat cheese, mushrooms, arugula, roasted garlic & truffled balsamic glaze

LINGUINI WITH SHELLFISH \$28 Shrimp, mussels, & clams, sautéed with garlic, olive oil, basil, cherry tomatoes & white wine, tossed with linguini pasta

POTATO GNOCCHI WITH BOLOGNESE SAUCE \$22 Homemade potato gnocchi tossed with classic Bolognese sauce, topped with fresh ricotta cheese & parmigiano

CHEESE RAVIOLI WITH POMODORO SAUCE \$22 Fresh plum tomato, shallots, garlic & basil, sautéed & served over ricotta cheese ravioli & topped with ricotta salata

SALMON WITH ZUCCHINI & TOMATO CRUST \$25 Fresh salmon fillet topped with fresh plum tomato & thin slices of zucchini, topped with oreganata bread crumbs & baked with lemon wine sauce, served with a side of pasta pomodoro

SWORD FISH WITH LENTILS \$26 Pan-seared sword fish fillet, served over braised lentils & sautéed spinach, topped with roasted plum tomato & pesto

CRAB CAKES WITH SALAD \$25 Homemade crab cakes sautéed with olive oil, served with baby arugula, fresh avocado, grape tomatoes, red onions & cucumbers, tossed with balsamico glaze dressing

RACK OF LAMB WITH BROCCOLI RABE & GREMOLATA PESTO \$38 Herb-crusted rack of lamb, grilled & cooked to perfection, served with sauteed broccoli rabe & fresh pomodoro sauce, topped with gremolata pesto (parsley, pine nuts, olive oil, lemon zest, capers & garlic)

PORK TENDERLOIN PIZZAIOLA STYLE \$25 Pork tenderloin wrapped with prosciutto & finished with pizzaiola sauce, served with sautéed spinach & potato croquette

VEAL CHOP FLORENTINE STYLE \$48 Braised French veal chop, cooked to perfection and finished with sautéed carrots, celery, onions, tomatoes & red wine served over risotto & sautéed spinach