



Dinner Menu

November 9-11, 2017

GRILLED CALAMARI & FARRO SALAD \$14 Marinated calamari, grilled and tossed with faro, grape tomatoes, black olives, red onions, baby arugula and lemon vinaigrette

FENNEL, ARUGULA & APPLE SALAD \$14 Thin sliced fennel, baby arugula & caramelized gala apples tossed with balsamico vinaigrette, moliterno cheese & candied pecans

STUFFED MUSHROOMS WITH CRABMEAT \$14 Silver mushrooms stuffed with lump crabmeat stuffing, served with lemon wine sauce

MOZZARELLA ESPADINE \$14 Breaded fresh mozzarella with panko bread crumbs, sautéed with olive oil and served with roasted peppers & a grilled onion cream sauce

CLAMS CASINO \$14 Littleneck clams stuffed with peppers, pancetta, onions & breadcrumbs and baked with lemon wine sauce

TAVOLO PRONTO PASTA \$24 Fava beans, fresh peas, onions, prosciutto & diced tomato sautéed with olive oil & tossed with gemelli pasta, baby arugula & parmigiano

CARBONARA PASTA PRONTO-STYLE \$22 Sautéed guanciale with sweet onions, roasted plum tomatoes, cream. Pecorino cheese & peas tossed with papardelle pasta

FISH SOUP FROM ABRUZZO \$28 Sautéed calamari, shrimp, mussels, clams & swordfish, with garlic, tomato, clam juice & red wine tossed with fregola pasta

STUFFED SHRIMP \$26 Large stuffed shrimp stuffed with crabmeat stuffing and cooked in lemon butter sauce, served with roasted potatoes and asparagus

SALMON WITH BRAISED LENTILS AND SPINACH \$26 Pan-seared salmon fillet served over braised lentils, sautéed baby spinach, pesto & roasted plum tomato

VEAL CHOP MILANESE \$42 Pan-seared, breaded Veal Chop served with salad of arugula, cherry tomato, cucumbers, onion, avocado, parmigiano and lemon vinaigrette

RACK OF LAMB WITH BROCCOLI RABE \$36 New Zealand rack of lamb, grilled to your liking, served with sautéed broccoli rabe, butter beans & cherry tomatoes

FILET MIGNON GIAMBOTTA STYLE \$32 Filet mignon, cooked to perfection & topped with mushrooms, peppers, onions, tomato & white wine sauce, served with roasted potatoes