



## Dinner Menu

April 12-14, 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** \$15 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

**ESCAROLE & BEANS CROSTINI** \$12 Sautéed fresh escarole 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

**VEAL CHOP PARMIGIANO** \$46 French-cut veal chop, lightly breaded & sautéed with olive oil, topped with fresh pomodoro & served with broccoli rabe & roasted potatoes

**PENNE VODKA WITH SHRIMP** \$26 Large shrimp sautéed with garlic, shallots, fresh plum tomato & basil, finished with vodka & cream & tossed with penne pasta

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

**FLOUNDER FRANCESE** \$27 Fresh flounder filet dipped in egg batter & sautéed w/ olive oil, finished w/ shallots, wine, lemon, butter, served w/ sautéed baby spinach & roasted potatoes

**BLACK SEA BASS WITH BROCCOLI RABE** \$25 Pan-seared black sea bass topped with roasted plum tomato pesto, broccoli rabe & roasted potatoes

**PAN-SEARED SALMON WITH MIXED VEGETABLE RISOTTO** \$27 Salmon fillet, seared & served with mixed vegetable risotto & topped with cherry tomato sauce