



## Dinner Menu

May 3-5, 2018

- GRILLED CALAMARI & FARRO SALAD** \$16 Marinated calamari, grilled and tossed with faro, grape tomatoes, black olives, red onions, baby arugula and lemon vinaigrette
- FENNEL, ARUGULA & APPLE SALAD** \$14 Thinly sliced fennel, caramelized gala apples & baby arugula tossed w/ 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 Littlenecks stuffed with peppers, pancetta, onions & breadcrumbs and baked with lemon wine sauce
- TAVOLO PRONTO PASTA** \$26 Fava beans, fresh peas, onions, prosciutto & diced tomato sautéed with olive oil & tossed with gemelli pasta, baby arugula & parmigiano
- CARBONARA PASTA PRONTO-STYLE** \$24 Sautéed guanciale with sweet onions, roasted plum tomatoes, cream. Pecorino cheese & peas tossed with papardelle pasta
- FISH SOUP FROM ABRUZZO** \$32 Sautéed calamari, shrimp, mussels, clams & swordfish, with garlic, tomato, clam juice & red wine tossed with fregola pasta
- STUFFED SHRIMP** \$28 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** \$28 Pan-seared salmon fillet served over braised lentils, sautéed baby spinach, pesto & roasted plum tomato
- VEAL SPEZZATINO** \$31 Braised veal shoulder, cooked slowly with celery, carrots, onions, tomatoes, red wine & herbs, served with polenta
- RACK OF LAMB WITH BROCCOLI RABE** \$42 New Zealand rack of lamb, grilled to your liking, served with sautéed broccoli rabe, butter beans & cherry tomatoes
- SIRLOIN STEAK GIAMBOTTA STYLE** \$38 Pan-seared sirloin steak, cooked to perfection & topped with mushrooms, peppers, onions, tomato & white wine sauce, served with roasted potatoes