



Dinner Menu

July 5-7, 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 \$16 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

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 PARMIGIANO \$29 Veal medallions 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 \$28 Fresh flounder filet, dipped in egg batter & sautéed with olive oil, finished with shallots, wine, lemon & butter, served with sautéed baby spinach & roasted potatoes

GRILLED SALMON WITH BROCCOLI RABE \$27 Grilled salmon steak, cooked to perfection, topped with basil pesto & served over grilled asparagus & roasted potatoes