



Dinner Menu

September 6-8, 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
- BROCCOLI RABE & BEANS CROSTINI** \$14 Sautéed fresh broccoli rabe 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
- PORK CHOP PICCATA** \$26 Pan seared French cut pork chop finished with lemon wine sauce and capers and served with sautéed spinach and mashed potatoes
- POTATO GNOCCHI WITH PORK SHANK RAGU** \$25 Braised pork shanks with celery, onion, carrots, garlic, tomato & white wine tossed w/ potato gnocchi, topped w/ parmigiano
- 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 fillet, dipped in egg batter & sautéed with olive oil, finished with shallots, wine, lemon & butter, served with sautéed baby spinach & roasted potatoes
- BLACK-PEPPER CRUSTED TUNA W/ BROCCOLI RABE** \$29 Pan-seared black pepper crusted tuna topped w/ 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
- COD OREGANATTA** \$25 Baked fresh cod fillet with oregonata bread crumbs, white wine, lemon & olive oil, served with grilled asparagus and risotto croquette