



## Dinner Menu

October 4-6, 2018

**PROSCIUTTO & MOZZARELLA BRUSCHETTA** \$16 Thinly sliced prosciutto di parma, fresh mozzarella, tomato, & basil on Tuscan bread

**CRAB CAKE WITH SALAD** \$18 Homemade crab cake served with mesclun, avocado, tomato, onions & cucumber salad tossed with lemon vinaigrette

**STUFFED ARTICHOKE** \$14 Fresh artichokes stuffed with sausage stuffing, served with light tomato brood & oreganata bread crumbs

**GRILLED VEGETABLE & FARRO SALAD** \$14 Grilled zucchini, onions, peppers, asparagus & squash, tossed with baby arugula and farro with balsamico vinaigrette

**PORK CHOP ALLA GIAMBOTTA** \$26 Grilled French-cut 16oz pork chop finished with sautéed red and green pepper, onions, mushrooms, tomato and wine and served with sautéed spinach and baked potato

**FLOUNDER MILANESE WITH ARUGULA SALAD** \$26 Sautéed lightly breaded topped with baby arugula, fresh avocado, grape tomatoes & onions, tossed with creamy balsamico

**FARFALLE ALLA NORMA** \$21 Roasted eggplant, onions, tomatoes & basil tossed with farfalle pasta & topped with fresh ricotta cheese and parmigiano

**SAUSAGE & STEAK KABOBS** \$28 Hanger steak, sweet Italian sausages, pancetta, peppers & onions, grilled & served with broccoli rabe & roasted potatoes & topped with balsamico glaze

**HALF CHICKEN ARABIATA WITH BROCCOLI RABE** \$26 Grilled half chicken (Bell & Evans) topped with spicy cherry tomato sauce and long hot pepper and served with broccoli rabe and roasted potatoes

**SHRIMP ALLA VODKA WITH PENNE** \$25 Sautéed large shrimp with garlic, shallots, plum tomatoes, basil, vodka & cream tossed with penne pasta

**RED SNAPPER ALLA PICCATATA** \$28 Sautéed fresh red snapper fillet, topped with capers, lemon wine sauce & served with garlic and oil spaghetti pasta

**SALMON WITH ESCAROLE & BEANS** \$26 Grilled salmon fillet served over sautéed escarole, white beans, & cherry tomato sauce, topped with basil pesto