



Dinner Menu

November 8-10, 2018

SPINACH , STRAWBERRIES & MOLITERNO SALAD \$14 Sweet strawberries, baby spinach, onions & toasted walnuts tossed with aged balsamico & olive oil & topped with moliterno shavings

PRONTO SALAD \$13 Romaine, mesclun, endive, carrots, onions, cucumber, orange & red pepper tossed w/ citrus vinaigrette & topped w/ ricotta salata

MELANZANE PARMIGIANO \$14 Grilled eggplant medallions topped w/ roasted plum tomato, fresh ricotta, mozzarella cheese & parmigiano

SAUSAGE RAGU OVER POLENTA \$15 Sautéed sweet Italian sausages, carrots, onions, garlic, celery & tomatoes, finished with white wine & served over polenta

GRILLED PIZZA SPECIAL \$16 Grilled pizza, sautéed broccoli rabe, shrimp, roasted tomato, black olives, roasted peppers & fresh mozzarella

LOBSTER RAVIOLI ALLA POSILLIPPO \$29 Sautéed shrimps & bay scallops w/ shallots, leeks, brandy, heavy cream & butter, served over lobster raviolis & topped w/ crab meat

SCALLOPS MARSALA SICILIAN-STYLE \$32 U-10 Dry sea scallops pan seared & tossed w/ garlic, roasted fennel, pine nuts, grape tomatoes, onions, raisins, celery & parsley, finished w/ marsala wine over bucatini pasta

SALMON W/ HORSERADISH CRUST \$27 Sautéed filet of salmon topped w/ horseradish crust, finished w/ garlic lemon sauce, served over broccoli rabe & roasted potatoes

FLOUNDER FRANCAISE \$27 Fresh flounder fillet, dipped in egg batter & sautéed with olive oil, finished with lemon wine sauce & served with sautéed spinach & risotto croquette

CHICKEN MILANESE W/ ARUGULA SALAD \$22 Boneless chicken breast, breaded & sautéed with olive oil & topped with baby arugula, avocado, cucumbers, grape tomatoes & red onion salad, tossed with lemon & black olive tapenade dressing

PORTERHOUSE W/ GORGONZOLA \$38 16oz. Porterhouse, seared & topped with gorgonzola, cooked to perfection & served w/ grilled asparagus & roasted Tuscan potatoes

SHRIMP-STUFFED WITH CRAB MEAT \$29 U -15 Mexican shrimp stuffed w/ crab meat stuffing, baked w/ lemon wine sauce & served w/ sautéed broccoli & roasted tomatoes