

APPETIZERS

<i>Zuppa Dello Chef</i> Soup of the day	5
Insalata Di Notte Mixed lettuce, julienne sliced tomatoes, buffalo mozzarella with balsamic vinegar dressing and onions.	9
Caprese Beefsteak tomatoes and buffalo mozzarella with basil & imported virgin olive oil.	10
Carpaccio di Manzo Thinly sliced filet mignon traditionally served with shaved parmesan cheese, lemon juice, capers, spring mix lettuce & imported virgin olive oil.	12
Caesar Salad Our special homemade dressing Caesar salad.	8
Calamari Fritti Seasoned calamari dipped in light flour, deep-fried to a golden brown, served with fradiablo marinara sauce.	11

MAIN COURSES

Penne Jonathan Topped with tomatoes, onions, basil, parsley, buffalo mozzarella & black olives.	17
Ravioli di Aragosta Homemade raviolis stuffed with lobster in a lobster bisque and shrimp.	24
Linguine Con Vongole Fresh little neck clams, served over linguine, olive oil & garlic with your choice of white or red sauce.	22

Mezze Lune Di Zucca	17
Homemade half-moon pumpkin raviolis served with a sage reduced sauce.	
Risotto Trifolato	23
Imported arborio rice slowly simmered with three different mushrooms, smoked mozzarella & grilled shrimps topped with aromatic white truffle oil.	
Chicken Francese	21
Served in a lemon butter sauce with a side of pasta.	
Rollatini Di Pollo	23
Crispy rollatini chicken breast stuffed with crab meat in a lobster bisque sauce.	
Ossobucco alle Milanese	30
Veal shank cooked with red wine and vegetables served over milanese risotto.	
Scaloppine Di Vitello al Rosmarino	23
Veal scaloppini sauteed in olive oil and garlic with rosemary demi-glaze sauce and wild mushrooms.	
Costolette Di Notte	30
Rack of lamb seasoned with fine herbs and served with demi-glaze & mint sauce.	

*Split A Main Course Dish Have An Extra Charge Of \$2

*Side Dish Substitution For Risotto Or Pasta Have An Extra Charge Of \$2