



Summer 2010 Menu

Starters

- \$ 9 Thinly sliced, imported Daniele Prosciutto with cantaloupe melon.
- \$ 8 Tuscan style garlic sautéed shrimp with cannellini beans and spinach.
- \$ 7 Crispy calamari lightly fried and served with marinara.
- \$ 8 Black mussels poached in tomato - basil sauce.
- \$ 8 Imported mozzarella, Portobello, spinach, eggplant, zucchini tower.
- \$ 8 Italian antipasto with prosciutto, salame, giardiniera, asiago & provolone.
- \$ 7 Local baby clams poached in garlic and white wine, over Israeli cous cous.
- \$ 7 Caprese Salad+Roma tomatoes, Fior di latte mozzarella, basil and arugula.

Fish / Shellfish / Pasta

- \$ 18 Fisherman Risotto served in a parmesan basket.
- \$ 19 Shrimp, scallops, calamari & seasonal shellfish poached in a garlic-tomato Bouillabaisse, over angel hair pasta.
- \$ 18 Potato dumplings gnocchi+with shrimp, scallops, & mussels, served with Mushrooms, Cherry tomatoes & broccoli.
- \$ 21 Oven - finished Chilean Sea Bass, shrimp & mussels in a Béchamel caper broth, served with pappardelle.
- \$ 16 Local spicy shrimp Fra Diavolo,+over angel hair.
- \$ 18 Smoked Salmon & green peas with Béchamel sauce, tossed with bow-tie pasta.
- \$ 16 Spaghetti with local clams in a garlic - white wine sauce.
- \$ 20 Seafood lasagna (Shrimp, calamari & scallops) baked with Béchamel and mozzarella.

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Meat / Poultry

- \$ 20 Veal shanks %Ossobuco+braised with vegetables, & served with risotto.
- \$ 20 Veal scaloppini %Piccata,+served with a caper, lemon sauce over penne pasta.
- \$ 21 8-10 oz. Beef Tenderloin charbroiled, on a bed of balsamic glazed mushroom.
- \$ 22 New Zealand lamb loin chops, served with spinach fettuccine, goat cheese and rosemary emulsion.
- \$ 19 Herb encrusted, grilled pork tenderloin medallions, topped with Cream Sherry sauce, served with polenta.
- \$ 16 Balsamic marinated breast of chicken broiled & served with spinach and baby carrots.
- \$ 16 Chicken %Gacciatore+with peppers, mushrooms, and a touch of tomatoes, served with penne.

Vegetarian

- \$ 16 Eggplant parmesan served with pasta of the day.
- \$ 12 Angel hair tossed with fresh tomato . basil sauce.
- \$ 16 Rigatoni with Artichoke hearts, peppers, eggplant & roasted garlic.
- \$ 16 Penne a la vodka in a blush cream sauce and chunks of tomatoes.
- \$ 15 Gnocchi tossed with basil pesto sauce.

Sides

\$4 each

Garlic wilted baby spinach, with raisins, pine nuts & parmesan cheese.

Parmesan cheese whipped potatoes.

Mixed roasted vegetables of the day.

Sautéed white mushrooms.

Pasta of your choice with tomato or garlic & extra virgin olive oil.

Broccoli rabe, extra virgin olive oil and lemon.

All entrees are served with bread and a house salad with balsamic – fennel vinaigrette.

Please ask your server for today's desserts.

We can accommodate any type of dietary need.