

Appetizers

Polenta Riccione \$ 19.95

Smoked salmon lightly sautéed in virgin olive oil with shallots spices and a touch of brandy tossed in a Creamy reduction of smoked Gouda cheese and served over fried polenta wedges on a bed of mix greens.

Oysters on Half Shell (6) \$ 15.95

Oyster Rockefeller (6) \$ 18.95

Clams Casino A mio modo (6) \$ 15.95

Entrees

Pollo Barolo \$ 22.95

Chicken breasts sautéed then baked in a reduction of Barolo wine with onions, mascarpone cheese, roasted red peppers, spinach and a touch of marinara served with potatoes wedges and broccoli.

Cannelloni alla Fiorentina \$ 21.95

Traditional Florentine dish consisting of homemade tube shaped pasta filled with ground veal and beef, cheese baked then served with béchamel and Bolognese sauce on a bed of spinach.

Zuppa di Mare \$ 32.95

Traditional southern Italian dish consisting of black mussels, clams, calamari and shrimp slowly braised in marinara sauce served on a bed of linguine.

Costola di Maiale Ripiena \$ 28.95

Pork Chop stuffed with four cheeses, prosciutto, in a Marsala wild mushrooms sauce, served on a bed of roasted garlic/onions mashed potatoes with steamed broccoli.

Pesce alla Pizzaiola \$ 32.95

Mahi-Mahi fillet sautéed in red wine, fresh, parsley, capers, garlic, onions a touch of marinara sauce served with asparagus and mashed potatoes.