

# Summer Dining Special

\$29.99

*Includes your choice of salad, soup or appetizer and any entrée from our menu selection,  
plus a glass of wine from the list below.*

## Wine by the Glass

### Champagne and Sparkling Wines

Prosecco, Zardetto, Brut, Conegliano, Italy	NV	9
Charles Bove, Mousseux, Loire, France	NV	10
Perrier Jouët, Grand Brut, Epernay, France	NV	19

### White Wines

Pinot Grigio, Bosco del Merlo, Lison Pramaggiore, Veneto, Italy	2008	9
Grüner Veltliner, Hirsch, Kamptal, Austria	2006	9
Chardonnay, FreeMark Abbey, Napa Valley, USA	2007	19
Sauvignon Blanc, Terra Mater Vineyard, Reserve, Maipo V. Chile	2009	10

### Red Wines

Pinot Noir, Domaine Chandon, Carneros, USA	2007	15
Valpolicella, Brigaldara, Veneto, Italy	2007	12
Cabernet Sauvignon, Grove Street, Sonoma County, USA	2007	11
Nero D' Avola, Terre di Giumara, Caruso Alinini, Sicilia, Italy	2007	10
Domaine Lignerès, Aric, Languedoc Rousillon, France, ( Carignan, Mourvedre and Syrah)	2002	13
Merlot, Tangley Oaks, Lot #8, Napa Valley, USA	2007	12

## *Antipasti Freddi*

### **Bruschetta di Pomodori e Funghi con Insalatina**

*Grilled Garlic Bread, Marinated Organic Tomato, Wild Mushrooms and Field Greens*  
\$8

### **Peperoni Marinati con Gamberi Arrosto e Basilico**

*Marinated Sweet Bell Peppers with Roasted Shrimp and Basil*  
\$12

### **Prosciutto di Parma Dolce con Pere Arrosto e Insalatine**

*Imported Parma Prosciutto served with Roasted Pears and Baby Greens*  
\$12

### **Vitello Tonnato con Cuori di Sedano e Capperi**

*Roasted Veal Loin and Heart of Celery topped with Tuna Sauce and Capers*  
\$12

### **Carpaccio di Filetto di Manzo servito con Baby Rucola e Parmigiano a Scaglie**

*Beef Tenderloin Carpaccio served with Baby Arugula, Lemon Vinaigrette  
and Shaved Parmesan Cheese*  
\$12

### **Burrata Tradizionale con Pomodori e Olio Organico Siciliano di Pianogrillo**

*Traditional Burrata with Organic Tomato and Extra Virgin Olive Oil*  
\$13

## *Antipasti Caldi*

### **Guazzetto di Cozze con la Bruschetta all'Aglio**

*Steamed Mussels in a Light Tomato Sauce served with Grilled Garlic Bread*  
\$10

### **Portobello al Forno con la Goccia di Caprino**

*Baked Portobello Mushroom Cap topped with Goat Cheese and Chives*  
\$11

### **Cappesante Arrosto con la Cipolla Dolce Confit e la Salsa all'Aragosta**

*Roasted Sea Scallops served with Sweet Onion Confit and Lobster Sauce*  
\$13

## *Zuppa*

### **Zuppa del Giorno**

*Chef's Choice of Soup of the Day*  
\$8

*All orders are subject to 18% gratuity and 6% sales tax. Split orders are subject to a \$7 plate fee.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

## *Insalate*

### **Insalata Mista di Campo con l'Aceto Balsamico di Modena**

*Baby Field Greens with Aged Balsamic Vinegar from Modena*

\$7

### **Insalata di Pomodori e Insalatina con Gorgonzola**

*Organic Tomato Salad topped with Crumbled Gorgonzola Cheese and Extra Virgin Olive Oil*

\$9

### **Insalata di Rucola e Scaglie di Parmigiano**

*Fresh Organic Arugula Salad with Shaved Parmesan Cheese, Lemon and Extra Virgin Olive Oil*

\$9

### **Insalata di Spinacini Freschi con Formaggio di Capra e Mandorle**

*Baby Spinach Salad with Shaved Almonds and Goat Cheese*

\$9

## *Paste*

### **Pappardelle servite con Ragu alla Bolognese**

*Homemade Wide Ribbon Pasta tossed with Bolognese style Veal Ragout*

\$17

### **Agnolotti di Ricotta e Spinaci con la Salsa di Mascarpone e Parmigiano**

*Homemade Pillow Shaped Pasta stuffed with Spinach and Ricotta Cheese,  
in a Mascarpone and Parmesan Cream*

\$17

### **Raviolini di Vitello al Sugo d' Arrosto**

*Homemade Veal Ravioli sautéed with Butter and Herbs, topped with Veal Glace*

\$17

### **Gnocchi di Patate Saltati con Gorgonzola Dolce e Noci**

*Homemade Potato Gnocchi tossed with Sweet Gorgonzola Cheese and Walnut*

\$20

### **Spaghetti con Gamberi al Sugo di Pomodorini Arrosto Leggermente Piccanti**

*Spaghetti with Shrimp sautéed in Zesty Oven Dried Tomato Sauce*

\$22

### **Taglierini al Pesto alla Genovese con Calamaretti Saltati**

*Homemade Taglierini with Genovese Pesto and sautéed Calamari*

\$22

### **Fettuccine ai Frutti di Mare**

*Homemade Fettuccine sautéed with Daily Selection of Seafood in Light Tomato Sauce*

\$22

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## *Risotto*

### *Risotto con la Purea di Asparagi servito con Gamberi Arrosto*

Fresh Asparagus Risotto served with Roasted Jumbo Shrimp

\$24

## *Pesci*

### *Seguenti Pesci Sono Grigliati a Vostro Gusto e serviti con il Salmoriglio Siciliano e Vegetali del Giorno*

Daily Fresh Fish Grilled with Herbs, Olive Oil and Lemon, served with Fresh Vegetables

Salmon \$22    Yellow Fin Tuna \$25    Sea Bass \$28

### *Salmone al Forno servito con le Zucchine alla Menta e Salsa all'Aragosta*

Baked Filet of Salmon with Zucchini and Mint served with Lobster Sauce

\$24

### *Cernia Arrosto con Asparagi e la Salsa allo Zafferano*

Roasted Filet of Grouper served with sautéed Asparagus over Saffron Sauce

\$25

### *Tonno Saltato servito con Cipolle Dolci e la Salsa di Mostarda*

Seared Filet of Yellow Fin Tuna served with Sweet Onions and Whole Grain Mustard Sauce

\$25

### *Cernia Locale Arrosto con la Salsa ai Pomodorini, Olive e Capperi*

Local Roasted Red Snapper served with sautéed Spinach, Cherry Tomatoes, Olive and Capers

\$25

## *Carni*

### *Petto di Pollo Arrosto servito con Funghi Selvatici, Cipolla Dolce Brasata, Salsa al Marsala*

Marinated Farm Raised Chicken Breast on Porcini Mushrooms, sautéed with Braised Onions and served with Marsala Wine  
Sauce

\$22

### *Tagliata di Manzo alla Griglia con Spinaci Saltati e Parmigiano*

Grilled 10 oz New York Steak Marinated with Fresh Herbs, served with sautéed Spinach and Shaved Parmesan Cheese

\$25

### *Filetto di Vitello Arrosto servito con Asparagi Saltati e la Salsa al Tartufo Nero*

Sautéed Veal Tenderloin served with Fresh Asparagus and Black Truffle Sauce

\$25

### *Costoletta di Maiale servita con Funghi Saltati*

Roasted Marinated Pork Chop served with Wild Mushrooms and Balsamic Sauce

\$25

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