



APPETIZERS 1 TO SHARE

Bruschetta

Grilled homemade bread, yellow & red grape tomato, garlic, basil, goat cheese, roasted eggplant, EVOO

Brussels Sprouts

Crispy brussels prouts, pancetta, shaved parmesan cheese, balsamic glaze

Polpetine

House made meat ball, whipped herb ricotta cheese, Mediterranean olives, tomato sugo

Mozzarella

Cow milk mozzarella cheese, sliced vine, ripened tomato, basil, EVOO

MAIN COURSE

Ravioli

Homemade spinach ravioli, wild mushrooms & porcini, marsala, fresh herb light tomato sauce

Pappardelle

Hand cut pappardelle, roasted garlic, oven roasted tomato, sausage, crispy brussels sprouts, toasted bread crumbs

Pollo

Chicken breast prepared: Marsala, Picata or Parmigiana style

Alaskan Cod

Olives Capers chopped heirloom tomatoes and garlic

DESSERT

Tiramisu

Spumoni Ice Cream

\$45 + tax + gratuity for 2 people

Add 2 Glass of House Wine (White or Red) for \$10 More.