



## 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

### **Insalata Di Venere**

Organic spring mix, poached pears, goat cheese & caramelized walnuts, house vinaigrette

## 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

### **Gnocchi**

Homemade potato gnocchi, braised diced short ribs, sugo, fresh tomato, tomato sauce, crumble goat cheese

## DESSERT 1 TO SHARE

Tiramisu

Spumoni Ice Cream

\$45 + tax + gratuity for 2 people

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

**Get 1 Bottle (White or Red) for \$20 More.**