

Specialita' del giorno

Antipasti:

POLPETTE di VITELLO **\$9.95**

Homemade veal meat balls, herbs, tomato sauce, basil, parmesan cheese.

Insalata:

INSALATA di BARBABIETOLE **\$8.50**

Roasted red & yellow beets, organic arugula, crumbled blue cheese orange zest and citrus vinaigrette.

Primi Piatti:

TAGLIATELLE alla CAPRESE **\$17.95**

Home-made tagliatelle with fresh roma tomatoes, garlic, basil, walnut pesto and fresh mozzarella.

RISOTTO con SALSICCIA **\$20.95**

Italian Arborio rice sauteed w/crumbled Italian sausage, broccoli, roasted red bell peppers, mushrooms & parmigiano

Secondi Piatti:

VITELLO ai MARSALA **\$25.95**

Veal scaloppine, sauteed w/ mushrooms and Marsala wine served with vegetables.

PETTI DI POLLO ai LIMONE **\$19.95**

Chicken breast sauteed with white wine lemon and capers , served with vegetables.

Pesce fresco del giorno:

SALMONE ai VINO BIANCO **\$24.50**

Grilled fresh Atlantic salmon fillet, capers, lemon, and white wine sauce.
sauteed mix vegetable.

TILAPIA alla LIVORNESE **\$21.95**

Pan seared Tilapia filet, oven roasted tomatoes, shallots, black olives, capers, vegetables & roasted red new potatoes.

BRANZINO alla GRIGLIA **\$25.95**

Grilled Mediterranean Sea Bass fillet, e.v. olive oil, garlic, fresh herbs lemon, served with grilled vegetables.