



~ \$28.95 ~

APPETIZERS

PIZZA PADINA arugula, prosciutto, mozzarella

MELANZANE ROLLATINI eggplant, ricotta, tomato, goat cheese

VONGOLE AL FORNO whole baked clams, lemon, garlic

INSALATA DELLA CASA organic lettuce, tomatoes, red onions

KALE CAESAR kale, pistachios, raspberries, classic caesar dressing

BURRATA CAPONATA creamy apulian soft cheese, warm eggplant salad + \$4

ENTREES

RAVIOLI DELLA NONNA grandmother style ravioli, spinach, ricotta, marinara

CAVATELLI CON POLPETTINE homemade veal meatballs, ricotta cavatelli, escarole, veal demi glace

SOGLIOLA DEL GOLFO pan seared filet of sole, capers, artichoke hearts, roasted potatoes, lemon, white wine

VITELLO FONTINELLA veal scallopini, prosciutto, fontina cheese, spinach

LINGUINI MARECHIARO shrimp, clams, tomato, garlic & basil + \$3

POLLO RAGONCINO sectioned chicken & filet mignon, red wine, mushrooms, sausage, asparagus, potatoes + \$4

SALMONE ATLANTICO roasted atlantic salmon, shiitake mushrooms, leeks, sun-dried tomato pesto + \$5

~ ADD GLASS OF WINE + \$7 House Chianti or Pinot Grigio ~

DESSERTS

Tiramisu ~ Cheesecake ~ Cannoli ~ Assorted Cookies