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\$55/COUPLE (4-6PM DAILY)

Starter

STAGIONE SALAD Arugula, cherry tomatoes, black and green olives, lemon vinaigrette dressing and shaved parmesan

> ISLAND SALAD Baby iceberg, bacon, gorgonzola, cherry tomatoes, and ranch dressing

CAPRESE Sliced fresh mozzarella, heirloom tomatoes, and basil served with caponata

BRUSCHETTA Grilled bread topped with cherry tomatoes, mozzarella cheese, prosciutto, and basil

> POLPETTE DE LA CASA homemade meatballs, stuffed with mozzarella, tomato sauce

**RAVIOLI DI RICOTTA** 

Homemade ravioli stuffed with spinach ricotta served with butter, sage, and shaved parmesan cheese on top

CHEESE TORTELLINI With sausage, mushrooms, and pesto cream sauce

SPAGHETTI CON POLPETTE Spaghetti pasta in marinara sauce, olive oil, and fresh basil served with homemade 100% angus beef meatballs stuffed with mozzarella cheese

ORECCHIETTE CON SALSICCIA Ear shaped pasta finished with sauteed garlic, olive oil, italian sausage, broccolini, chopped tomato, parmesan and mozzarella cheese in white wine cream sauce

PENNE ALLA NORMA Penne pasta finished with sauteed garlic, olive oil, diced eggplants, basil, chopped tomatoes, and mozzarella in marinara sauce

POLLO ALLA DIAVOLA lscaloppine chicken breast, lemon butter, white wine, red peppers, garlic, rosemary, served with roasted potatoes and vegetables

SALMONE DI MARE Sauteed salmon filet finished in pomegranate sauce reduction served with kale risotto

RISOTTO ALLA PORCINI

Rice with porcini mushrooms, brandy cream sauce, and shaved parmesan on truffle oil

Choice Of

CANNOLI

A sicilian italian dessert consisting of crispy fried tube shaped shell pastry dough filled with sweet creamy ricotta

DAILY CHEESECAKE Made with a creamy filling of fresh cheese, eggs, and sugar over a thin crust. Ask for flavors

GELATO Italian ice cream. A softer, more velvety texture than american ice cream. Ask for flavors