

Antipasti

Burrata - 15

Creamy burrata served open face with diced avocado, diced tomato, oil & lemon dressing

Crespelle Fiorentina - 15

Eggplant cannelloni filled with ricotta & spinach

Mussels - 15

Red or White

Gamberi Grigliati - 15

Grilled shrimp over sautéed zucchini, pine nuts & plum tomato

Insalata Cesare - 11

Caesar salad

Caprese - 15

Fresh mozzarella, roasted peppers & tomato

Insalata bianca - 14

Hearts of palm, artichoke, mushrooms & endive tossed in oil & lemon with shaved parmesan

House Salas - 11

Romaine, tomato, red onion in oil & balsamic

Pasta

Rottollo Montanara - 20

Homemade pasta rolled & filled with spinach, ricotta & wild mushrooms in a pink sauce with parmesan

Tortellini Gratinati - 20

Meat tortellini with prosciutto & peas in a pink sauce

Rigatoni Bolognas - 20

With veal meat sauce

Ravioli Piemontese - 20

Filled with spinach & cheese in a pink sauce

Penne alle Vodka - 20

Fussilli Melanzane - 20

With eggplant, fresh tomatoes & shaved dry ricotta

Penne arrabbiata - 20

Spicy tomato sauce

Shredded Zucchini Linguine - 20

Sweet peppers, carrots & celery

Linguine Frutti di Mare - 20

With mixed seafood marinara

Pesce

Filet Sole Fiorentina - 28

Sautéed with lemon & white wine over spinach

Salmone Livornese - 28

Salmon sautéed with onions, capers, black olives & fresh tomatoes

Sole Oregonata - 28

Sole with bread crumbs with lemon & white wine

Chilean Sea bass - 36

Lemon & white wine with capers served with spinach

Chicken

Parmesan - 23

Cutlet topped with marinara sauce & mozzarella

Marsala - 23

Sautéed with marsala wine & mushrooms

Francaise - 23

Chicken breast with lemon & white wine

Martini - 23

Chicken breast encrusted in parmigiano, white wine, and lemon

Pizzaiola - 23

Chicken breast in tomato sauce with peppers & onions

Giambotta - 23

Boneless, sautéed with roasted peppers, potatoes, sausage & white wine

Diablo - 23

Boneless, skinless pieces of chicken with sweet Italian sausage and pepperoncini peppers

Scarpariello - 23

Pieces of chicken on the bone, sautéed with rosemary, garlic & wine

Veal

Marsala - 25

Veal scalloppini sauteed with marsala wine & mushrooms

Capricciosa - 25

veal cutlet topped with diced plum tomato in an oil and balsamic vinaigrette with melted mozzarella cheese

Parmesan - 25

Veal cutlet topped with marinara sauce & mozzarella

Martini - 25

veal encrusted with parmesan sautéed in lemon & white wine