

## CHEF'S SPECIALS

### PRIMI

#### FRESH SWEET CORN CHOWDER SOUP 11

#### BURRATA 15

HOMEMADE FRESH SOFT MOZZARELLA, OVER MIXED GREENS, ROASTED PEPPERS, TOMATO, OLIVE OIL, BALSAMIC, TOUCH OF SALT, PEPPER, OREGANO

#### STRING BEAN SALAD 15

STRING BEANS, AVOCADO, GOLD BEETS, SLICED ONIONS, TOMATOES, CRUMBLLED GORGONZOLA CHEESE, LIGHT MUSTARD VINAIGRETTE

#### INSALATA DI BACCALA FILOTTO 15

DICED SALTED COD FISH SALAD, RED ONIONS, TOMATOES, BABY ARUGULA, THIN SLICED AVOCADO, ZESTY LIME OLIVE OIL VINAIGRETTE

#### STUFFED PORTOBELLO MUSHROOM 16

STUFFED WITH CRAB MEAT AND SPINACH, MELTED MOZZARELLA CHEESE, OVER MIXED GREENS SALAD, BALSAMIC GLAZE

#### BREADED ZUCHINI STICKS 14

SERVED OVER MIXED GREENS, CHIPOTLE AIOLI ON THE SIDE

### SECONDI

#### CAVATELLI ALLA NONA 27

FRESH HOMEMADE RICOTTA CAVATELLI PASTA SAUTEED WITH SHRIMP, GRILLED EGGPLANT, YELLOW SQUASH ZUCCHINI, PORTOBELLO MUSHROOMS, BELL PEPPERS, GARLIC OLIVE OIL, BASIL

#### PAPPARDELLE LAMB RAGU 26

SLOW COOKED LAMB RAGU OVERNIGHT IN NATURAL JUICES, FRESH HERBS, OVER PAPPARDELLE PASTA, TOPPED WITH RICOTTA CHEESE

#### POLLO GIAMBOTTA 28

SAUTEED CHICKEN PIECES AND SAUSAGE, SWEET AND HOT PEPPERS, ONIONS, MUSHROOMS, GOLD POTATO CHIPS ON TOP, NATURAL JUICE.

#### VITELLO SALTIMBOCCA 30

VEAL SCALOPINI, TOPPED WITH PROSCIUTTO, BABY SPINACH, BAKED MOZZARELLA CHEESE ON TOP, MARSALA DEMI GLAZE

#### LAMB SHANK OSSO BUCCO 32

MARINATED OVERNIGHT IN NATURAL JUICES AND FRESH HERBS, OVER RISOTTO DE PARMEGIANO

#### MONKFISH ALL FUNGHI 32

FRESH FILET OF MONK FISH, SAUTEED WITH DICED CHAMPIGNON AND PORCINI WILD MUSHROOMS, WHITE WINE GARLIC, TOUCH OF TRUFFLE OIL, OVER POTATO PUREE WITH VEGGIES

#### YELLOWFIN FLOUNDER FRANCESE 32

TWO FRESH FILET OF WILD YELLOWFIN FLOUNDER SERVED WITH DICED TOMATOES, CAPERS, SCALLIONS, WHITE WINE LEMON SAUCE, OVER LINGUINI PASTA, TOPPED WITH LIGHT EXTRA VIRGIN OLIVE OIL