

Special Easter Menu

SUNDAY, APRIL 16, 2017

12:00 - 3:00 PM AND 4:45 - 9:00 PM

Antipasti ~ Appetizers

Insalata Mista \$10

Mixed Greens, Tomato, Cucumber, Homemade Croutons with a Balsamic Dressing

Insalata Cesare \$10

Romaine Hearts, Homemade Croutons, Shredded Parmesan in a Caesar Dressing

Insalata di Pere e Gorgonzola \$10

Boston Lettuce, Pears cooked with Red Wine, Italian Blue Cheese, Raisins, and Walnuts in a Balsamic Glaze

Burrata con Prosciutto di Parma \$20

A White, Semi-soft Italian Cheese with Prosciutto imported from Parma, Italy

Carpaccio di Carne con Rucola e Parmigiano \$20

Beef Carpaccio with Arugula, and Slices of Parmesan Cheese

Frittura Dorato di Calamari e Gamberi in Tempura \$20

Golden Fried Calamari and Gulf Shrimp in Light Batter

Tartare di Salmone con Yogurt, Avocado, e Fragole \$23

Salmon with Yogurt, Fresh Avocados and Strawberries

Paste ~ Pastas

Lasagna Vegetariana \$20

Freshly Prepared Vegetarian Lasagna

Spaghetti con Ragù d'Agnello, Porcini e Pecorino Pugliese \$24

Spaghetti with Lamb Ragù, Porcini Mushrooms and Pecorino Cheese from Puglia

Ravioli Fatti a Mano Ripieni d'Aragosta in Salsa di Pomodorini e Vodka \$26

Handmade Ravioli Filled with Lobster in a Cherry Tomato and Vodka Sauce

Secondi ~ Entrées

Branzino Alla Mediterranea con Gamberi, Spinaci e Zucchine \$36

Mediterranean Sea Bass with Gulf Shrimp over Sautéed Spinach and Zucchini

Agnello Arrosto in Salsa di Sangiovese con Patate Arrosto e Verdure di Stagione. \$38

Roasted Lamb in a Sangiovese Wine Sauce. Served with Roasted Potatoes and Seasonal Vegetables.

Costata di Vitello con Osso in Padella con Patate Arrosto e Verdure di Stagione. \$38

Pan Seared Veal Chops served with Roasted Potatoes and Seasonal Vegetables

RESERVATIONS RECOMMENDED ~ 941 254 6565