

Appetizers

Soup of the day

Zuppa di Mussels

Mussels in the shell simmered with white wine, garlic and plum tomatoes sauce

Zuppa di Clams

Clams steamed with white wine and fresh Italian tomatoes

Spiedini alla romana

with caper and white wine sauce

Fried Calamari

served with spicy marinara sauce

Osso buco Salad

Lettuce, tomatoes, olives, pepperocini, mozzarella, onions and sundried tomatoes with our own Italian vinaigrette

Seafood salad

Shrimps, scungilli, octopus and calamari with extra virgin olive oil and lemon

Entrees

Prime age sirloin steak

Served with roasted potatoes

Osso Buco Lamb Shank

Braised Lamb Shank With Roasted Potatoes In a Barolo Sauce

Veal peppers and mushrooms

Scaloppini sautéed in white wine, garlic and a touch of tomato sauce

Veal Cutlet Parmigiana

Cutlet of veal lightly breaded topped with tomato sauce and melted mozzarella

Lobster Ravioli

Shitake mushrooms, truffle oil, asparagus & cherry tomatoes

Rigatoni with sausage and broccoli rabe

Italian sausage sautéed with olive oil and garlic sauce

Penne alla vodka

Pasta in a cream tomato sauce with a splash of vodka

Branzino

Sautéed in white wine, garlic and a touch of tomato served with mashed potatoes

Grilled Salmon

Herb marinated and served with vegetable of the day

Petto di Pollo alla Fiorentina

Breast of chicken sautéed in white wine on a bed of spinach with a mushroom brown sauce

Petto di Pollo alla Parmigiana

Breast of chicken lightly breaded topped with marinara sauce and melted mozzarella cheese

Homemade Desserts

Cream puffs

Choice of Sorbet

Chocolate mousse cake

Tiramisu

Coffee or tea

Included choice of Wine Bottle:

Santa Marina Pinot Grigio OR Novecento Malbec