



SPECIALS



We apologize to all customers that certain menu items may not be available and some items may experience price increases not listed on this menu due to current market supply issues.

ASSAGGI / ANTIPASTI

Imported Fresh Burrata with Baby Arugula, Roasted Peppers & Bruschetta . . .**\$25**

Grilled Octopus Cous Cous Salad . . .**\$21**

Melrose Peppers with Barese Sausage . . .**\$14**

SOUP

Cream of Mushroom with Croutons . . .**\$6**

ORGANIC RISOTTO

Grilled Veal Scallopini with Green Beans, Potatoes & Basil Pesto . . .**\$29**



PASTA

Homemade Bucatini Cacio Pepe . . .**\$24**

Homemade Organic Whole Wheat Penne Pasta with Sausage, Mushrooms, Green Peas and Vodka Sauce . . .**\$26**

CARNE (MEAT)

Served with Risotto Special & Chef's Choice of Vegetable

Veal Scallopini with a Lemon Caper Sauce . . .**\$29**

Osso Buco—Braised Shank in Red Wine Sauce . . .**\$33**

Grilled Lamb Chops served with Rapini, Tuscan Beans & Potatoes . . .**\$39**

Pork Chop Parmigiana . . .**\$26**

PESCE (FISH)

All Fish served with Roasted Potatoes & Chef's Choice of Vegetable

***Served with EVOO, White Wine & Lemon Sauce*

Whole Branzino (Mediterranean Sea Bass) / Whole Red Snapper (Dentice) / Whole Orata (Sea Bream) . . .**\$39**

Baccala (Cod) . . .**\$32**

Oven Roasted Casserole with Potatoes, Olives, Peppers, Capers & Tomato Broth

Fresh Caught Lake Superior White Fish** . . .**\$29**

DESSERTS

Chocolate Lava Cake with Spumoni . . .**\$10**

Sponge Cake with Pears, with Whip Cream, Armarena Sauce & Pistachio Gelato . . .**\$10**