

# 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

Merluzzi Fritti—Fried Whiting Fish. . . \$14

Stuffed Artichoke with Pecorino Cheese, Breadcrumbs & Herbs. . . \$12

Grilled Octopus with Roasted Peppers. . . \$22

Arancini Balls Stuffed with Risotto, Meat, Green Peas & Mozzarella Cheese. . . \$15 (3 pieces)

## SOUP

Pasta Fagioli with Tuscan Beans & Pasta. . . \$6

## ORGANIC RISOTTO

Guanciale, Speck, Prosciutto, Green Peas & Mushrooms. . . \$28

## PASTA

Homemade Maine Lobster Ravioli with an Asparagus, Shrimp Vodka Sauce. . . \$29

## CARNE (MEAT)

*Served with Risotto Special & Chef's Choice of Vegetable*

Veal Scallopini with Capers, Black Olives & White Wine Sauce. . . \$29

Ossobuco—Braised Shank in Red Wine Sauce. . . \$33

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

Grilled Chicken Breast Marsala with a Sage/Mushroom Marsala Sauce. . . \$24

## PESCE (FISH)

*All Fish served with Pasta Special & Chef's Choice of Vegetable*

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

### -Choice of Whole or Butterflied-

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

Baccala (Cod). . . \$33

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

## DESSERTS

Warm Apple Pie with Pistachio Gelato. . . \$10

Chocolate Lava Cake with Pistachio Gelato. . . \$10

Pumpkin Gelato. . . \$8

**ASK US ABOUT OUR CATERED  
THANKSGIVING DAY FEAST!**