

DINNER

~ANTIPASTI~

CHEESE AND CHARCUTERIE PLATTER choose from tonight's selections \$7 each /3 for \$18
BRUSCHETTA roasted garlic, caramelized onions, roasted peppers and gorgonzola dolce \$12
POLPETTE ARRABIATA meatballs in spicy tomato sauce \$8
ROASTED TOMATO CROISSANTS with a trio of dipping sauces \$9
PORTABELLA AND EGGPLANT FRIES lightly battered with balsamic butter sauce and goat cheese \$8

~SALAD & SOUP~

GREEN SALAD balsamic plum vinaigrette, tomato, cucumber, shaved carrot and fennel \$6
CAESAR SALAD hearts of romaine, roasted tomatoes, white anchovies, Parmesan and bruschetta \$8
SPINACH SALAD red onion vinaigrette, hard-cooked egg, walnuts, goat cheese and crispy pancetta \$10
ZUPPA di GIORNO ask your server for today's selection and price

~PASTA~ course/meal

SPAGHETTINI CARBONARA "little strings" in creamy sauce with egg yolks, asiago and pancetta \$9/ \$17
PENNETTE alla VODKA "little quills" in creamy tomato sauce with basil and a splash of vodka \$8/ \$15
TAGLIATELLE BOLOGNESE spinach ribbons with the classic meat sauce of Bologna \$9/\$17
PENNETTE al FORNO "little quills" baked with tomato sauce, peperonata, fresh mozzarella and parmesan \$8/ \$15
SPAGHETTINI e POLPETTE "little strings" topped with spicy meatballs in a rich tomato sauce \$8/ \$15

~HOUSE SPECIALTIES ~

CHICKEN PICATTA with herb risotto cake, grilled broccolini, red onion and lemon caper butter sauce \$19
FRIED EGGPLANT STACK with tomato sauce, smoked mozzarella, basil ricotta and grilled broccolini \$17
GRILLED SHRIMP over angel hair tossed with spinach, artichoke hearts, tomatoes and scampi butter \$18
VEAL MEATLOAF with roasted garlic mashed potatoes, mushroom Marsala gravy, grilled eggplant and yam frizzles \$20
HOT ITALIAN SAUSAGE over penette with tomato sauce and peperonata \$18
* **BISTRO STEAK** with juniper fennel rub, balsamic must, roasted garlic mashed potatoes, grilled broccolini and Chianti butter \$20
* **SCOTTISH SALMON** bronzed with diavolo spice over polenta rustica with spinach, roasted peppers, cipolline, goat cheese and balsamic reduction \$19