

Dinner Menu

sample menu, changes daily

Daily specials

Crostini with grappa cured salmon walnut goat cheese pickled cucumber	7.50
Fettuccini alla Vongole with manila clams garlic white win and chili flakes	15.75

Antipasti

Chilled casaba melon soup with prosecco and fried mint	5.50
Eggplant involtini with pine nuts goat cheese and tomato sugo	6.75
Artisinal salami plate with olives artichokes and fresh mozzarella	8.25
Baked Bulgarian feta with artichokes peppers and olives	6.75
Mediterranean olives marinated with herbs and garlic	4.00
Bruschetta with sliced tomato and basil	6.00

Insalate

Caesar with romaine hearts garlic pepper crouton and parmesan	6.75
Beet salad citrus vinaigrette bleu cheese mousse and candied walnuts	7.25
Panzanella with feta tomato capers cucumber onions croutons and olives	7.75

Pizza

Calabrese salami with tomatoes roasted peppers and garlic	9.75
Artichoke with olives basil pesto and fresh mozzarella	9.75
Margherita with tomatoes fresh mozzarella and basil	9.00
House made sausage roasted fennel and fresh mozzarella	9.75

Pasta

Risotto with chicken breast garlic artichoke truffle oil and parmesan	13.75
Gnocchi with veal saltimbocca prosciutto and lemon white wine sauce	15.75
Ravioli with roasted eggplant ricotta and fresh tomato caper sauce	14.50
Spaghetti with house made meatballs and tomato sugo	13.00
Bucatinni alla Amatriciana with pancetta chili flake and tomato	13.50
Spaghetti with house cured pancetta snap peas and mushrooms	13.75
Ziti with tomato white wine braised pork shoulder and swiss chard	14.75

Nero fettuccine puttanesca with tiger shrimp and calamari	14.25
Shells with roasted broccolini and sun dried tomato cream	12.50

Half price bottles of wine 4:30pm-6:00pm daily and Mon & Tues all night!

\$2.00 off everything 10:00pm-1:00am daily,

Sunday date night 4 course meal \$20 per person!