

PRIMA

PEI MUSSELS

These are the best muscles available
White wine garlic or fresh tomato add spice if you like..

BURRATA

Fresh mozzarella infused with fresh ricotta cheese truffle oil truffle toast

ROASTED RAINBOW BELL PEPPER

Colorful rainbow bell peppers charred on the grill, Garlic olive oil

CAPRESE

Fresh mozzarella tomato slices basil olive oil balsamic drizzle

SHRIMP SCAMPI

Wild caught Gulf shrimp sauteed garlic olive oil white

CAESAR SALAD

Our traditional crispy romaine caesar salad fresh croutons

CARCIOFI

Oven roasted Roman artichoke hearts, Italian bread from seasoning pecorino cheese.

SECONDE

POLLO MILANESE

Boneless skinless chicken cutlets italian bread crumb seasoning lemon olive oil caper

FETTUCINE SELVAGGIA

Imported fettuccine tossed with porcini and exotic mushrooms in light mushroom jus
cream sauce

TAGLIATELLE SALMONATA

Fresh salmon petite filets in rose cream sauce and fresh pasta

MALIALE ALBICOCCA

Central center pork loin glazed with apricot and Dijon Serve with silky truffle mashed
potatoes charred broccoli rabe

CANNELLONI

Fresh pasta crepe filled with spinach and regard to cheese in tomato blush sauce

SPAGHETTINI FRADIAVOLO

Wild caught Gulf shrimp, thin spaghetti toss with Calabrian chili San Marzano sauce

DOLCE

Tiramisu

Lady fingers mascarpone cream espresso

MILLA FOGLIA

Flaky puff pastry layer with whipped cream and vanilla custard powdered sugar