



Salads

Caesar's salad

(contains Pasteurized eggs)

Burrata

Fresh, soft, creamy (pasteurized) mozzarella cheese, on bed of fresh rugola, with cherry tomatoes, extra virgin olive oil and 12 year old aceto balsamico

Asparagus Soup

*Contains chicken broth / no-dairy
Served with homemade croutons*



Entrées choices

(Meats and fish served with roasted potatoes, sautéed spinach and carrots)

Home made spaghetti Diavola

Homemade Roma style spaghetti with tiger shrimp in spicy, garlicky tomato sauce

Zinguini Norma

100% vegetable spaghetti with eggplant, plum tomatoes, smoked mozzarella, onion, garlic and red chili flakes

Fettuccine Bolognese

Lean, ground, natural veal and tomato sauce

Ravioli Butternut squash

Served in butter and sage sauce

Scaloppine ai Funghi (natural veal)

Medallions of natural veal, sautéed with white wine butter and mushrooms

Pollo Pizzaiola (free range)

Boneless, skinless, pounded, breast of chicken, sautéed in garlic and oregano tomato sauce

Tagliata di Manzo (certified angus natural)

*Sliced New York steak, dressed with balsamic sauce,
(olive oil, raw garlic, lemon basil)*

Atlantic Salmon al forno

White wine baked Atlantic salmon

Branzino Mediterraneo al forno

Mediterranean Striped Bass baked with white wine, a touch of garlic and rosemary



Desserts / Coffees

