APPETIZER:

1. **TORTOLACCI PASTA** stuffed with ground veal & beef, roasted vegetables served with Fileto di Pomodore sauce (tomato & basil sauce).

**APPETIZER OR MAIN COURSE**

2. **BURRATA CAPRESE** a little ball of fresh Mozzarella cheese over slices of tomatoes, served with Italian roasted peppers and homemade balsamic vinaigrette and heart of palm.

3. **BAKED CRAB CAKE** served with lobster sauce.

4. **ARTICHOKE** stuffed with Italian sweet & hot sausage topped with melted mozzarella cheese.

**SALAD**

Tricolore Salad made with baby Arugula, Endive, radicchio topped with slices of Avocado, Feta cheese prosciutto di Parm with homemade balsamic vinaigrette.

**MAIN COURSES**

1. **CHICKEN ESCAROLE**
   Chicken breast stuffed with Prosciutto di Parm, sautéed Escarole, white beans, sundry tomatoes in a lemon, butter, and white wine sauce with vegetables.

2. **VEAL CHOP**
   Veal chop served with champagne sauce made with a touch of cream, veal deglazed, mushroom served with vegetables.

3. **PAN SEARED BRONZINI**
   A whole fish boneless, headless pan seared with scampi sauce and vegetables.

4. **STUFFED SALMON**
   With crab meat, scallop and shrimp serve with lobster sauce and vegetables.

5. **SURF & TURF**
   - New York strip steak topped with sautéed onions and mushroom with a touch of brandy.
   - Shrimp broiled with lemon sauce.
Persons with special diet please let us know ahead of time or inform your server.

Some meals may already contain eggs and/or flour.

**Pasta gluten free available.**

**FOR MORE DETAILS ABOUT THE MENU ASK YOUR SERVER MAKE YOUR RESERVATION AT 203-743-6804**