



SPECIALS FOR FRIDAY 18 SATURDAY 19 OF AUGUST 2017

Appetizer:

1. RIGATONI PASTA WITH PINK ORTOLLANA sauce made with onions, chopped Italian sweet Hot sausage with a touch of cream and tomato sauce.
APPETIZER OR MAIN COURSE
2. SMOKED SALMON over baby arugula served with slices of toasted bread with white fish salad.
3. CAPRESE fresh slices of Mozzarella cheese with slices of tomatoes, served with Italian roasted peppers and homemade balsamic vinaigrette and heart of palm.
4. SHRIMP WRAPPED WITH BACON served with lobster sauce.
5. 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 mango, prosciutto di Parm, parmesan cheese with homemade balsamic vinaigrette.

1. CHICKEN BRACCIOLE
Chicken rollatini stuffed with Prosciutto di Parm, Italian Bacon, Italian Ham served with homemade Gnocchi in a veal deglazed, Madeira wine and Italian seasoning sauce.
2. VEAL VALDOSTANA
Veal stuffed with Prosciutto di Parm, Fontina & Parmesan cheese sauce made with veal deglazed, white wine, mushroom with vegetables.
3. BROILED HALIBUT
A filet served with scallop and shrimp in lemon sauce with vegetables.
4. STUFFED SALMON
With crab meat, scallop and shrimp serve with lobster sauce and vegetables.
5. RACK OF LAMB
Perfectly cooked serve in a garlic & rosemary sauce a touch of red wine and vegetables.

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