

Speciale

“Omelet con Spinaci e Formaggio di Capra”
Spinach ♦ Goat Cheese ♦ Caramelized Onions ♦ Pine Nuts
Served with Potatoes ♦ Toast ♦ Fruit
12.5

“Insalata di Bistecca”
Chilled Seared New York Steak ♦ Sliced Red Beets
Butter Lettuce ♦ Pickled Shallots ♦ Anaheim Chili
Gorgonzola ♦ Green Peppercorn Vinaigrette
7 / 14

“Insalata dei Pesci”
Ahi Tuna or Salmon
Artisan Lettuce ♦ Sliced Tomatoes ♦ Cucumbers
Avocado ♦ Kalamata Olives ♦ Caper Berries ♦ Champagne Vinaigrette
16

“Panino di Bistecca”
New York Steak Sandwich
Sliced Tomato ♦ Grilled Onion ♦ Fontina
Ciabatta Bread ♦ Choice of Mixed Green Salad or Fries
14

“Pizza Piccante del Pollo”
Grilled Chicken ♦ Red Bell Peppers ♦ Red Onions,
Jalapenos ♦ Corn ♦ Mozzarella
(No Sauce)\
17 (Pers) 22 (Sm) 25 (Med) 31 (Lg) 35 (X-Lg)

“Pizza di Cinque Formaggi”
Five Cheese Pizza
Goat Cheese ♦ Gorgonzola ♦ Fontina
Romano ♦ Mozzarella ♦ Fresh Basil
(No Sauce, Thin Crust)
17 (Pers) 22 (Sm) 25 (Med) 31 (Lg) 35 (X-Lg)

“Fettuccine con i Gamberetti ed il Grappa”
Grilled Marinated Jumbo Prawns
Organic Lemon Pepper Fettuccine
Green Peas ♦ Grappa Cream Sauce
14.5

“Pesce con Lenticchie”
Seared Spicy Ahi Tuna
Chilled Lentil & Radicchio Salad
Crispy Polenta Cakes
22

“Gallina Gioco alla Griglia”
Grilled Cornish Game Hen
Applewood Bacon, Pine Nut and Arugula Stuffing
Swiss Chard ♦ Balsamic Glaze
23

*We are committed to supporting and serving organic or non-sprayed produce,
and meats that are free of growth hormones or antibiotics as much as availability allows.*

Methods of Payment: *Cash*, VISA, MasterCard, American Express
20% Service Charge on Parties of 7 or More