

TONIGHT'S MENU

ANTIPASTI

- TOMATO "FLAN" WITH CRAB & BASIL \$14
- ST. LOUIS PORK RIBS WITH PEACH AGRODOLCE \$14
- MOZZARELLA STICKS WITH TOMATO JAM \$12
- FRIED CALAMARI WITH GRILLED LEMON, ZESTY MARINARA \$14
- MUSSELS, SIGNATURE BROTH \$14

SALAD

- SWEET PEAS WITH TOASTED WALNUTS, AND RICOTTA \$12
- CHERRY TOMATO & FRESH MOZZARELLA SALAD \$12
- MIXED GREEN & VEGETABLE SALAD, CHARRED ONION & FETA VINAIGRETTE \$12

PASTA: SPAGHETTI

- PUTTANESCA, CAPERS, ANCHOVIES, OLIVES, CHILI FLAKES, TOMATOES \$12
- CARBONARA, CRISPY BACON, PARMIGIANO, EGG, BLACK PEPPER \$15
- SALMON & ASPARAGUS. CAPERS, PARSLEY, LEMON-WHITE WINE SAUCE \$16
- SPAGHETTI & MEATBALLS \$14
- BABY KALE PESTO, WALNUTS, GARLIC, PARMIGIANO, TOASTED BREADCRUMBS \$14
- TONNARELLI, PECORINO ROMANO, BLACK PEPPER \$14

PASTA: NOT SPAGHETTI

- BUCATINI, PANCETTA, RADICCHIO, PINE-NUTS, LIGHT CREAM SAUCE \$14
- FETTUCCINE "WITH PIZZA TOPPINGS" \$15
- RIGATONI WITH HOUSE-MADE FENNEL SAUSAGE RAGU \$16

ENTREES

- CHICKEN TENDERLOINS (SCAMPI-STYLE), OVER ANGEL HAIR SPAGHETTI \$16
- VEAL SCALOPPINE WITH MUSHROOMS, MARSALA OVER EGG NOODLES \$18
- PORK CHOP MILANESE, MIXED GREENS, TOMATO, LEMON-POPPY SEED DRESSING \$17
- SWORDFISH WITH SAUTEED RAINBOW PEPPERS, BROCCOLINI, FRIED ONIONS \$18
- FLAT IRON STEAK "PIZZAIOLA", GRILLED POLENTA \$19

DOLCI

- TONIGHT'S PANNA COTTA WITH WHIPPED CREAM \$8
- STRAWBERRY GELATO \$6
- CANNOLI \$4/EACH