



APPETIZER

Involtini Melanzane

Baked eggplant, rolled with ricotta cheese, spinach, and tomato sauce

Vongole Oreganata

Baked clams with seasoned bread crumbs

Caprese

Fresh mozzarella Served with tomatoes and roasted bell peppers, wild arugula, aged balsamic

Sapori Salad

Mixed greens- tomatoes-red onion , shaved parmigiana, balsamic-lemon vinaigrette

Caesar Salad

Hearts of romaine, crispy croutons, classic Caesar dressing

Minestrone Soup

ENTRE

Rigatoni Bolognese

With traditional italian meat sauce

Linguine Vongole

Linguine, with new Zealand baby clams, red or white clam sauce

Ravioli Marinara

Homemade four cheese ravioli, tomato and basil sauce

Pollo Milanese

Breaded breast of chicken, tomato, mix greens , balsamic vinaigrette

Pollo Martini

Chicken breast, parmigiano, lemon and white wine sauce

Vitello Sorrentina

Scaloppini veal , Prosciutto Eggplant Mozzarella light marinara sauce

Salmone alla Griglia

Atlantic salmon, bell pepper coulis ,balsamic reduction

Tiramisu – Ricotta Cheesecake – vanilla or Chocolate Ice cream -- Coffee or

Tea Lunch \$29.95



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Salmone alla Griglia

Atlantic salmon, bell pepper coulis ,balsamic reduction

New York Strip Steak

Black peppercorn and veal demi-glace

Whole Roasted Branzino

served with roasted potato and fresh herb sauce

Tiramisu – Ricotta Cheesecake – vanilla or Chocolate Ice cream -- Coffee or Tea

Dinner \$44.95