



\$25.00 Dinner plus taxes and gratuity

Complimentary Bruschetta (vegetarian)

Mixto Platter

Prosciutto, Artichoke, Olives Marinata, Tomatoes & Bocconcini

Funghi Alla Florentina

Sautéed Mushrooms, Sliced Sicilian Sausage, Parley, Provolone, Drizzled with Olive Oil

Spinach Salad

Warm Caramelized Onions and Mushrooms, Bacon, Garlic & Dijon

Arugula Salad (vegetarian)

Insalata de Fagioli (vegetarian)

Romano Beans, Roasted Garlic, Roasted Red Peppers, Green Salad, Wine & Olive Oil Vinaigrette

(All Pastas available in regular, whole wheat, gluten-free, or spelt with your choice of noodle)

Frutti de mare Pasta

Mussels, Shrimp, Calamari, Clams, in a Tomato Wine Sauce or Aglio Olio

Primavera Pasta (vegetarian)

Mushrooms, Red and Green Peppers, Onions, Zucchińi, Spicy Tomato Sauce

Chicken or Veal Parmesan

Breaded Chicken or Veal with Mozzarella in a Tomato Basil Sauce with Pasta or Vegetables

Salmon Al Funghi

Salmon, Mushrooms, Lemon, Capers, in a Wine Sauce with Potatoes and Vegetables

Lamb Shank

Served with Garlic Mashed Potatoes

Homemade Tiramisu or Crème Brulee

Wine List

House Red Sangiovese Famese House White
Chardonnay Famese

Glass \$6.95

1/2 Liter \$18.00

Bottle \$25.00