

SPECIALTIES

All of our specialties are served with a regular petite field green or caesar salad & garlic bread.

FILETTO ALLA GRIGLIA

\$24.00

Barrel-cut 8oz. Black Angus filet mignon grilled to taste, served with grilled asparagus and garlic parmesan mashed potatoes. Choice of grilled plain/with balsamic reduction/ Florentine style (finished with extra virgin olive oil and a squeeze of lemon.)

FILETTO ALLA PORCINI

\$19.00

8oz Black Angus filet cube and sauteed with olive oil and garlic, tossed with tagliatelle in our porcini mushroom sauce.

FILETTO SICILIANO

\$19.00

8oz. Black Angus filet cube and sauteed with olive oil, garlic, tomato, capers, fresh oregano and white wine served with tagliatelle.

VEAL SCALOPPINE

\$16.00

Top round veal sauteed with mushrooms & onions in Marsala with a side order of angel hair marinara. Garlic bread.

SHRIMP SCAMPI

\$14.00

Shrimp, garlic, Italian parsley, roasted red pepper, white wine, olive oil, butter bread crumbs & lemon zest. With side order of angel hair with butter and parmesan

PINE NUT CRUSTED SALMON

\$14.00

Fresh salmon fillet, chopped pine nuts, baked in white wine and lemon juice. Served on mixed field greens & garnished with capers and marscarpone cheese, side of spinach angel hair marinara. Garlic bread

SEARED PORK LOIN AIOLI & PORTABELLO RISOTTI

\$14.00

Generous pork loin medallions marinated in olive oil with garlic, shallots & fresh thyme, sauteed & served on eggplant & portabella mushroom risotto. Served with roasted tomatoes and a caper aioli with garlic bread

LASAGNA OF THE DAY PRICED DAILY

Ask your waiter.