



XII DODICI XII

Sunday April 25th - Sunday May 2nd 2021

Dinner - \$35.00

APPETIZERS

Pizza Monte Bianco - arugula, prosciutto, mozzarella

Fagioli Bianchi - White bean soup, pasta, escarole, onions, parmesan croutons

Vongole al Forno - Whole baked clams, lemon, garlic

Mozzarella Caprese - Fresh mozzarella, vine ripe tomatoes (**Additional \$5**)

Insalata Della Casa - Organic lettuce, tomatoes, red onion, cucumber, house dressing

Caesar - Baby romaine, croutons, shaved Parmesan, classic Caesar dressing

Arancino Siciliano - Panko crusted risotto ball, peas, veal, fresh ricotta, marinara, shaved Parmigiano

ENTREES

Ravioli Della Nonna - Grandmother's style ravioli, spinach, fresh ricotta, marinara, fresh mozzarella

Orecchiette Pugliesi - Little ear pasta, sausage, broccoli rabe, Gaeta olives, garlic & olive oil

Linguine Marechiaro - Shrimp, clams, mussels, tomato, garlic & basil (**Additional \$4**)

Pollo Ragoncino - Sectioned chicken & filet mignon, red wine, mushroom, sausage, asparagus & potatoes (**Additional \$8**)

Pollo e Vitello Castellano - Stuffed chicken breast, veal scaloppini, Parma ham, fontina cheese, mushrooms, peas, broccoli rabe (**Additional \$7**)

Cavatelli Con Polpettine - Home made veal meatballs, ricotta cavatelli, escarole, veal demi

Sogliola Del Golfo - Pan seared filet of Sole, capers, artichoke hearts, roasted potatoes, lemon white wine

Salmone Atlantico - Roasted Atlantic salmon, shitake mushrooms, leeks, lemon burre blanc (**Additional \$7**)

Maiale Milanese - Lightly breaded pork chop, spinach, melted buffalo mozzarella (**Additional \$8**)

****Add a glass of our house Pinot Grigio or Chianti (Additional \$10) ****

DESSERT

***Tiramisu – Cheesecake – Cannoli - Coffee & Tea**