







\$39.00 PER PERSON

// DINE-IN OR TAKE-OUT //
ON SATURDAY, PRIX-FIX MENU IS OFFERED UNTIL 7 PM

Appetizers

ZUPPA DI COZZE Mussels sautéed in your choice of a garlic & white wine or a light tomato sauce.

INSALATA CESARE
Romaine lettuce with classic dressing & croûtons.

MOZZARELLA CAPRESE
Fresh mozzarella with tomatoes, roasted peppers & basil.

VONGOLE AL FORNO
Baked clams with seasoned bread crumbs, garlic, lemon & herbs.

CRISPY ARTICHOKE HEARTS Fried to perfection in a white wine lemon sauce.

PASTA FAGIOLI
Cannellini beans with noodles in a light red sauce.

Vain Course

EGGPLANT PARMIGIANA
Breaded eggplant topped with fresh mozzarella & tomato sauce.

VITELLO SALTIMBOCCA
Veal scallopini & prosciutto served over spinach in a sage sauce.

POLLO PARMIGIANA
Breaded chicken cutlet topped with fresh mozzarella & tomato sauce.

GAMBERI SCAMPI
Pan-seared jumbo shrimp in a garlic-butter sauce over linguini.

STUFFED RIGATONI BOLOGNESE

Homemade & stuffed with cheese, served with arugula, mozzarella & meat sauce with a touch of cream.

PORK CHOP PIZZAIOLA

Pork chop served with mushrooms, peppers & onions in a fresh tomato sauce.

RISOTTO PORCINI
Risotto served with porcini mushrooms.

Dessert

CHEESECAKE // CHOCOLATE MOUSSE // TIRAMISU