



## DINNER

### APPETIZERS

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|---|-------|
| <b>Tequila cured salmon</b> with creamy horseradish sauce                       | 14.25 |
| <b>Seared beef carpaccio</b> with arugula, parmigiano & olive oil               | 14.75 |
| <b>Prosciutto e melone</b>  | 14.75 |
| <b>Insalata caprese</b> with mozzarella di bufala, tomato & basil olive oil     | 15.00 |
| <b>Insalata mista</b> with fresh basil vinaigrette                              | 9.75  |
| <b>Caesar salad</b> with creamy dressing, croutons & shaved parmigiano          | 12.75 |
| <b>Baby spinach salad</b> with apple, pecans & honey dressing                   | 9.75  |
| <b>Arugula salad</b> with pear & stilton cheese                                 | 12.75 |
| <b>Baked goat cheese</b> with cranberry orange sauce                            | 13.75 |
| <b>Calamari fritti</b> with spicy garlic aioli                                  | 13.75 |
| <b>Grilled seafood</b> shrimp, scallop & calamari with tomato olive vinaigrette | 18.75 |
| <b>Shrimp</b> sautéed with oyster mushrooms, sambuca & cream                    | 17.50 |

### MAIN COURSES

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| <b>Penne all' arrabbiata</b> with roast pepper, sundried tomato & tomato sauce | 18.75  |
| <b>Fettuccine</b> with lobster meat, brandy & alfredo sauce                    | 30.75  |
| <b>Linguine</b> with shiitake, oyster mushroom & truffle oil                   | 22.75  |
| <b>Spaghettini pescatore</b> with marinara sauce                               | 30.75  |
| <b>Baked veal cannelloni</b> with rose sauce                                   | 21.75  |
| <b>Risotto</b> with shrimp & oyster mushroom                                   | 27.50  |
| <b>Provimi veal scaloppine</b>   | 28.75  |
| <b>ai funghi</b> – mixed mushrooms & marsala                                   |        |
| <b>Piatto</b> with prosciutto, sage & mozzarella                               |        |
| <b>alla parmigiana</b> served with spaghettini tomato sauce                    |        |
| <b>al limone</b> – lemon, fresh herbs & white wine                             |        |
| <b>Breast of chicken supreme</b> with mushroom, roasted red peppers & cream    | 22.75  |
| <b>Provimi calf's liver</b> with spanish onion & sherry                        | 22.75  |
| <b>Roast Australian rack of lamb</b> with rosemary & dijon mustard             | 40.00  |
| <b>Grilled filet mignon</b> with port sauce                                    | 42.00  |
| <b>Grilled black angus striploin steak</b> with green peppercorn sauce         | 40.00  |
| <b>Pesci freschi del giorno</b>  | Market |