



DINNER

APPETIZERS

Tequila cured salmon with creamy horseradish sauce	15.25
Seared beef carpaccio with arugula, parmigiano & olive oil	15.75
Prosciutto e melone	15.75
Insalata caprese with mozzarella di bufala, tomato & basil olive oil	15.75
Insalata mista with fresh basil vinaigrette	9.75
Caesar salad with creamy dressing, croutons & shaved parmigiano	13.25
Baby spinach salad with apple, pecans & honey dressing	9.75
Arugula salad with pear & stilton cheese	13.75
Baked goat cheese with cranberry orange sauce	14.75
Calamari fritti with spicy garlic aioli	14.75
Grilled seafood shrimp, scallop & calamari with tomato olive vinaigrette	19.75
Shrimp sautéed with oyster mushrooms, sambuca & cream	18.50

MAIN COURSES

Penne all' arrabbiata with roast pepper, sundried tomato & tomato sauce	18.75
Fettuccine with lobster meat, brandy & alfredo sauce	31.75
Linguine with shiitake, oyster mushroom & truffle oil	25.75
Spaghettini pescatore with marinara sauce	31.75
Baked veal cannelloni with rose sauce	22.75
Risotto with shrimp & oyster mushroom	28.50
Provimi veal scaloppine	29.75
ai funghi – mixed mushrooms & marsala	
Piatto with prosciutto, sage & mozzarella	
alla parmigiana served with spaghettini tomato sauce	
al limone – lemon, fresh herbs & white wine	
Breast of chicken supreme with mushroom, roasted red peppers & cream	23.75
Provimi calf's liver with spanish onion & sherry	23.75
Roast Australian rack of lamb with rosemary & dijon mustard	42.00
Grilled filet mignon with port sauce	43.00
Grilled black angus striploin steak with green peppercorn sauce	42.00
Pesci freschi del giorno	Market