

# DINNER



## APPETIZERS

<b>Tequila cured salmon</b> with creamy horseradish sauce	16.75
<b>Seared beef carpaccio</b> with arugula, parmigiano & olive oil	16.75
<b>Prosciutto e melone</b>	17.25
<b>Insalata caprese</b> with mozzarella di bufala, tomato & basil olive oil	16.75
<b>Insalata mista</b> with fresh basil vinaigrette	11.75
<b>Caesar salad</b> with creamy dressing, croutons & shaved parmigiano	14.75
<b>Baby spinach salad</b> with apple, pecans & honey dressing	12.75
<b>Arugula salad</b> with pear & stilton cheese	14.75
<b>Baked goat cheese</b> with cranberry orange sauce	15.75
<b>Calamari fritti</b> with spicy garlic aioli	16.75
<b>Grilled seafood</b> shrimp, scallop & calamari with tomato olive vinaigrette	22.75
<b>Shrimp</b> sautéed with oyster mushrooms, sambuca & cream	21.50

## MAIN COURSES

<b>Penne all' arrabbiata</b> with roast pepper, sundried tomato & tomato sauce	21.75
<b>Fettuccine</b> with lobster meat, brandy & alfredo sauce	37.00
<b>Linguine</b> with shiitake, oyster mushroom & truffle oil	28.75
<b>Spaghettini pescatore</b> with marinara sauce	35.00
<b>Baked veal cannelloni</b> with rose sauce	24.75
<b>Provimi veal scaloppine</b>	35.00
<b>ai funghi</b> – mixed mushrooms & marsala	
<b>Piatto</b> with pancetta, sage & cream	
<b>alla parmigiana</b> served with spaghettini tomato sauce	
<b>al limone</b> – lemon, fresh herbs & white wine	
<b>Breast of chicken</b> with apple cranberry & pecans	25.50
<b>Provimi calf's liver</b> with spanish onion & sherry	27.00
<b>Roast Australian rack of lamb</b> with rosemary & dijon mustard	50.00
<b>Grilled black angus striploin steak</b> with green peppercorn sauce	50.00
<b>Pesci freschi del giorno</b>	Market