

DINNER



APPETIZERS

Tequila cured salmon with creamy horseradish sauce	16.75
Seared beef carpaccio with arugula, parmigiano & olive oil	16.75
Prosciutto e melone	17.75
Insalata caprese with mozzarella di bufala, tomato & basil olive oil	16.75
Insalata mista with fresh basil vinaigrette	12.75
Caesar salad with creamy dressing, croutons & shaved parmigiano	15.75
Baby spinach salad with apple, pecans & honey dressing	13.75
Arugula salad with pear & stilton cheese	15.75
Baked goat cheese with cranberry orange sauce	15.75
Calamari fritti with spicy garlic aioli	17.75
Grilled seafood shrimp, scallop & calamari with tomato olive vinaigrette	23.75
Shrimp sautéed with oyster mushrooms, sambuca & cream	22.50

MAIN COURSES

Penne all' arrabbiata with roast pepper, sundried tomato & tomato sauce	21.75
Fettuccine with lobster meat, brandy & alfredo sauce	37.00
Linguine with shiitake, oyster mushroom & truffle oil	29.75
Spaghettini pescatore with marinara sauce	35.00
Baked veal cannelloni with rose sauce	24.75
Risotto with mushrooms, shrimp and scallop	35.00
Provimi veal scaloppine	35.00
ai funghi – mixed mushrooms & marsala	
Piatto with pancetta, sage & cream	
alla parmigiana served with spaghettini tomato sauce	
al limone – lemon, fresh herbs & white wine	
Breast of chicken with apple cranberry & pecans	25.50
Provimi calf's liver with spanish onion & sherry	27.00
Roast Australian rack of lamb with rosemary & dijon mustard	50.00
Grilled black angus striploin steak with green peppercorn sauce	50.00
Pesci freschi del giorno	Market