



## Prix-Fixe Dinner Menu

\$60

### APPETIZERS

choice of

#### BUFALA

Fresh buffalo mozzarella with roasted bell peppers and tomato

#### INSALATA DI CEZARE

Classic Caesar salad

#### INSALATA DI MARE

Seafood salad with lemon, parsley and extra virgin olive oil

#### COZZE COLTIVATE

Mussels in a light tomato sauce with garlic and fresh herbs

#### MELANZANE

Eggplant Parmesan with homemade mozzarella and fresh tomato

#### MINISTRA DEL GIORNO

Soup of the day

### ENTRÉES

choice of

#### PENNE

With fresh chopped tomato, garlic olive oil and Portobello mushroom

#### CREPELLE

Ricotta and spinach crepes in a fresh tomato sauce

#### LINGUINE

Little neck clams, garlic, virgin olive oil and parsley

#### POLLO MONTEBELLO

Parmesan encrusted breas of chicken with lemon, white wine and fresh herbs

#### SCALOPPINE

Veal Scaloppini in a mixed mushrooms sauce with sherry wine

#### FEGATO DI VITELLO ALLA VENEZIANA

Calf's Liver "Venetian Style"

#### SALCICCIA ALBA

Homemade sausage sauteed with peppers, onions and mushroom

#### SALMONE ALLA GRIGLIA

Grilled filet of salmon with mixed vegetable caponata and pesto sauce drops

### DESSERTS

choice of

CHEESECAKE, CHOCOLATE MOUSSE CAKE OR ICE CREAM