



January 2023

Celebrate Restaurant Week \$55.00PP

Complimentary Glass of Sparkling Wine, Cabernet Sauvignon or Chardonnay

Antipasti Choose one:

Costolette di Maile

Balsamic Glazed St. Louis Style Pork Ribs

Polpette alla Napoletana

Meatballs made with Beef, Pork, Marinara Sauce

Melanzane e Zucchini alla Parmigiana

Floured Eggplant, Zucchini, Tomato Sauce, Mozzarella

Pasta e Fagioli

Thick Pasta and Bean Soup, Carrots, Fresh Herbs

Caprese

Heirloom Tomato Slices, Fresh Mozzarella, Basil

Misto

Spring Greens, Goat Cheese "Truffle", Cucumber, Radish Celery, Roasted Tomato, Prosciutto

Caesar

Crisp Romaine Lettuce, Croutons

Gran Piastre

Risotto con Zafferano e Salsiccia

Arborio Rice with Saffron, Spicy Italian Sausage, Langostino Tail Meat, Fresh Tomato and Peas

Carciofi

Floured Chicken Breast Artichoke Hearts, Mushroom, Lemon Herb Butter, Vegetable Risotto

Fresh Fish

Pan Seared Fresh Fish Fillet, Shrimp and Asparagus Risotto, Lemon Caper Cream

Ravioli di Verdure

Ravioli Filled with Spinach, Cheese, Tomato Basil Cream Sauce, Squash, mushrooms, Carrots, Spinach

Ravioli di Aragosta

Lobster filled Ravioli, Tomato Basil Cream Sauce, Maine Lobster Meat

Linguini Mare Chiaro

Scallops, Shrimp, Lobster, Mussels, Calamari, Clams, Spicy Marinara Sauce

Agnello Scottadito

Parsley and Garlic brined Australian Lamb Chops, Gorgonzola Gnocchi, Toasted Garlic Vegetables

Mare e Monte

Grilled Certified Angus Sirloin Steak, 4 Grilled Shrimp, Fettuccine Alfredo, Sautéed Spinach

Braciola alla Napoletana

Thin Cut Beef Tenderloin, Rolled and Filled with Parsley, Pine Nuts, Breadcrumbs, Raisins, Parmigiano, Toasted Garlic Spinach and Potatoes

Dessert Choice

Chocolate Lava Torta W/ Vanilla Gelato, Ricotta Cheesecake, Crème Brûlée, Tiramisu