

Happy New Year

ANTIPASTO

Grilled Shrimp <i>With avocado, roasted peppers and mango dressing</i>	\$17.95
Buffalo Mozzarella <i>With asparagus, prosciutto, and drizzled with olive oil</i>	\$16.95
Calamari Fritti <i>Fried, tender rings served with a side of marinara sauce</i>	\$16.95
Burrata Mozzarella <i>Served with tomatoes, roasted peppers, fresh basil, and drizzled with . . .</i> <i>extra virgin olive oil</i>	\$17.95
Grilled Octopus <i>With arugula, red onions, and cherry tomatoes in a lemon dressing</i>	\$17.95

INSALATA

Mediterranean Salad <i>With cucumbers, tomatoes, black olives, green peppers, red vinegar, and feta cheese</i>	\$14.95
Green Salad <i>With carrots, red peppers, plum tomatoes, shaved parmesan, and house dressing</i> .	\$13.95
Arugula Salad <i>With beets, red peppers, goat cheese, and house dressing</i>	\$13.95
Beet Salad <i>With arugula, peppers, goat cheese and house dressing</i>	\$13.95

PASTA (HOMEMADE)

Linguine Nero <i>With artichoke, shrimp, fresh parsley, roasted garlic, and white wine sauce</i> . .	\$26.95
Lobster Ravioli <i>With champagne sauce</i>	\$26.95
Ravioli Al Funghi <i>Mushroom ravioli with cream truffle sauce and crumbled goat cheese</i>	\$26.95
Pappardelle Bolognese <i>Homemade meat sauce</i>	\$26.95
Fettuccine Puttanesca <i>Capers, olives, anchovies, and garlic in a fresh tomato sauce</i>	\$26.95
Linguine San Marco <i>With rock shrimp, calamari, lobster tail, and clams in a light</i> <i>tomato and basil sauce</i>	\$26.95

MAIN COURSE

Chilean Sea Bass <i>Over broccoli rabe</i>	\$52.95
Salmon Provenciale <i>With green olives, capers and fresh tomato sauce</i>	\$42.95
Halibut <i>With cherry tomatoes, capers and white wine sauce</i>	\$52.95
Filet of Branzino Piccata <i>With capers, lemon, and white wine sauce</i>	\$52.95
Polo Caprese <i>With fresh mozzarella, tomatoes and basil</i>	\$29.95
Veal Florentino <i>With artichoke, asparagus, fresh tomato, and white wine sauce</i>	\$35.95
Veal Chop Milanese <i>Topped with tri-color salad</i>	\$59.95
Grilled New Zealand Rack of Lamb <i>Served with vegetable of the day</i>	\$49.95
Filet Mignon <i>With thyme, parsley, pepper, and melted butter</i>	\$56.95
Snake River American Wagyu <i>8oz premium quality Gold Grade Filet Mignon,</i> <i>incredible tenderness and intense marbling</i>	\$90.95