



Dinner Menu

Thursday – Saturday
September 10 - 24, 2020

ARTICHOKE STEW WITH BURRATA & PISTACHIO Artichoke hearts, celery, onions, carrots, pistachios & crispy pancetta over burrata cheese. \$16

U-10 SCALLOPS WITH BLACK BEAN & CORN SALSA Pan-seared U-10 dry sea scallops served with black beans, fresh avocado, corn & cilantro salsa. \$19

STUFFED MUSHROOMS Sweet Italian sausage stuffed mushrooms served with fresh plum tomato sauce & parmigiano. \$14

SHRIMP POMODORO OVER POLENTA White shrimp sautéed with shallots, garlic, fresh plum tomato & basil, served over soft polenta. \$16

SCALLOPS MARSALA SICILIAN STYLE U10 Dry sea scallops, pan seared & tossed with roasted fennel, pine nuts, grape tomatoes, onions, raisins, celery, garlic & parsley over bucatini pasta. \$32

LINGUINI WITH CLAM SAUCE Little necks sautéed with garlic, evoo, parsley & wine, tossed with linguini pasta. \$25

LOBSTER RAVIOLI WITH SHRIMP POMODORO SAUCE Large shrimp sautéed with garlic, plum tomato & basil, served over lobster ravioli. \$27

PENNE WITH SAUSAGE & BROCCOLI RABE Sweet Italian sausages, broccoli rabe & sundried tomato, sautéed with garlic & olive oil, tossed with penne pasta & parmigiano. \$23

CHICKEN MILANESE Thin chicken cutlet sautéed in olive oil & served with baby arugula, fresh avocado & parmigiano. \$22

PORK CHOPS WITH VINEGAR PEPPERS 16 oz. French-cut pork chop, grilled & cooked to perfection, finished with sautéed vinegar pepper sauce & served with potatoes & broccoli rabe. \$27

PORTERHOUSE STEAK Pan-seared 16 ounce steak, cooked to perfection, served with sautéed spinach, roasted potatoes & roasted tomatoes. \$32

SOGLIOLA LIMONE Lightly-breaded flounder fillet, sautéed in evoo & topped with parsley, capers, lemon zest, lemon juice served over grilled asparagus & risotto croquettes. \$27

SWORDFISH LIVORNESE Pan-seared swordfish cooked perfectly and finished with tomato, olives, capers, parsley & white wine livornese sauce, served with sautéed spinach & roasted potatoes. \$28