

Piatti Piccoli (Small Plates)

Monday & Tuesday Evenings

Melanzane Pomodoro Fontinella \$7.95

breaded eggplant topped with sliced fresh tomatoes & Fontina cheese

Portabella Bruschetta \$6.95

Portabella cap stuffed with sautéed green & red peppers, onions & topped with Monterey Jack cheese

Marinated Steak Strips \$8.95

slices of certified Angus Sirloin, marinated and grilled served over baby arugula

Beef Bracciole \$8.95

a tender beef Flank Steak rolled with spices and cheese, then simmered in our house sauce; served over polenta crouton

Lobster Ravioli Alfredo \$8.95

two house made lobster & ricotta stuffed ravioli topped with a cheese cream sauce

Shrimp Francese \$9.95

three egg battered shrimp, sautéed in a lemon butter sauce with spinach

Stuffed Zucchini Flowers \$9.95

three egg battered squash flowers stuffed with grilled chicken, broccoli rabe, Stella cheese and roasted peppers; served with marinara sauce

Stuffed Paccheri alla Pomodoro \$8.95

four over sized rigatoni pasta stuffed with a sauté of chopped fresh tomato, pignoli nuts, shallots and basil in extra virgin olive oil & garlic topped with a Portabello mushroom slice

Chicken Kabob \$8.95

a seasoned chicken kabob with peppers, onions, mushrooms & bacon over white rice

Chicken Primavera \$8.95

tender pieces of chicken and grilled vegetables in an extra virgin olive oil and garlic sauce

Veal Colavita \$9.95

a veal medallion rolled with prosciutto, fresh mozzarella, asparagus in a lemon sauce with a touch of marinara

Stuffed Italian Long Hot \$7.95

two peppers beer battered, stuffed with prosciutto and Stella cheese

Scallops wrapped in Apple Smoked Bacon \$9.95

two scallops with an herbed cream butter sauce

Fresh Mozzarella & Tomato \$6.95

dressed with olive oil and balsamic glaze served on a whole Romaine lettuce leaf

~not available for take-out~