



Burrata Appetizer- fresh ball of mozzarella with a creamy center served over a baby arugula salad with bruschetta and soppressata 11

Arancini Appetizer- house made rice balls with ground beef, sausage, mozzarella and sweet peas served with marinara sauce 11

Ribeye Ragout- cubed rib eye steak cooked slowly for hours with diced onions, carrots and celery in plum tomatoes and house made beef stock served over pappardelle pasta topped with fresh goat cheese 25

Monk Fish Picatta- egg battered monk fish simmered in a fresh lemon and white wine butter sauce with cherry peppers, artichoke hearts and sundried tomatoes served over pasta 26

Stuffed Chicken and Veal- veal and chicken scaloppini stuffed with sausage, spinach and sundried tomatoes lightly breaded and baked topped with a marsala wine sauce with seared mushrooms served over pasta 26

Chicken Cacciatore- boneless dark and white meat chicken simmered in a plum tomato sauce with green peppers, onions and mushrooms served over pasta 17

Salmon Mariachiara- pan seared salmon filet simmered in a light marinara sauce with fresh clams, basil and black mussels served over pasta 23