



**Burrata Appetizer**- fresh ball of mozzarella with a creamy center served over an arugula salad with sliced soppressatta 11

**Smoked Chicken Stuffed Shells Appetizer**- fresh pasta shells stuffed with shredded smoked chicken, provolone cheese and spinach served in a pool of roasted garlic cream sauce 11

**Escarole and Beans Appetizer**- fresh escarole sautéed with garlic then simmered with cannellini beans finished with extra virgin olive oil 10

**18oz Veal Chop Milanese**- center cut, bone in veal chop coated with seasoned bread crumbs pan fried then topped with an arugula salad 29

**Ravioli Bolognese**- cheese filled ravioli simmered in our slow cooked meat sauce with a touch of cream finished with pecorino romaono cheese and fresh basil 17

**Crab and Flounder Francese**- egg battered flounder filet topped with crab meat, roasted peppers and fresh spinach served over pasta in a lemon butter sauce with shrimp 24

**Seafood Medley**- calamari, shrimp, salmon and scallops simmered in a pink champagne lobster cream sauce tossed with black and white linguine 24