

appetizer

zucchini fritte

lightly breaded & fried zucchini served with
marinara. \$14

salad

insalata di polpo

grilled octopus, asparagus, red onions & spring mix
tossed in balsamic vinaigrette. \$16

entrée

osso bucco di maiale

oven roasted pork shank in tomato sauce with
porcini mushrooms, served over pappardelle pasta.
\$28

salmon vesuvio

baked salmon in vesuvio sauce with peas &
roast potatoes. \$28

pollo saltimbocca

pan sautéed chicken breasts layered with prosciutto,
sage & provolone topped sherry wine sauce served
with grilled asparagus & mashed potatoes. \$28

dessert

pistachio cheesecake

served with scoop of pistachio gelato. \$8

cocktails

ruby sipper

hendricks gin, st. germaine, ruby red grapefruit
& orange bitters \$13

choconut screwball

screwball, chocolate liqueur & coconut syrup on the rocks \$13