

ITALIAN NIGHT

Menu



PRIMI

Soup du Jour 8

Agnolotti Alla Calabrese 15

Housemade Ricotta Spinach Stuffed Pasta with Cherry Tomato, Nduja Sausage Prosciutto, Pecorino Romano and Basil

Fried Calamari 16

Zesty Tomato Sauce

Panzanella Salad 12

Local Heirloom Tomatoes, Cucumbers, Red Onions, Ciabatta Bread, Basil Sherry Vinaigrette

Arugula and Prosciutto Salad 12

Red Onions, Grape Tomatoes, Pine Nuts, Honey-Red Wine Vinaigrette

Caesar Salad 9

Romaine Heart, Croutons, Parmesan, Creamy Lemon Dressing

SECONDI

Springer Mountain Chicken Breast 28

Piccata | Parmesan

Risotto, Seasonal Vegetables

Pappardelle Alla Trifolati 26

Local Harvest Chanterelle and Oyster Mushrooms, Bourbon Pecorino Romano Cheese and Truffle Oil

Grilled Swordfish 32

Summer Risotto with Green Peas and Cipollini Onions, Salmorigio Sauce

Seafood Fra Diavolo 42

Spaghetti with Lobster Tail, Octopus, Squid, and Shrimps Calabrian Chili and Pangrattato

Veal Milanese 30

Seared Parmesan Breaded Veal Scaloppini

Topped with Arugula, Tomatoes, Red Onions, Pecorino Romano Cheese Lemon Vinaigrette

Meat Cannelloni 26

Ragu of Veal, Pork, Beef, Mushroom and Spinach Filled Pasta Roma Tomato Sauce, Basil Pesto

PASTA 20

Penne, Linguini, Capellini, Spaghetti
Whole Wheat Pasta, Gluten Free Pasta

Toppings:

Mushroom, Sundried Tomatoes, Broccoli, Eggplant, Onions, Red Pepper, Zucchini, Green Peas, Spinach, Tomatoes, Black Olives

Add Grilled Chicken, Italian Sausage or Meatballs 7

Add Shrimps 9 | Bolognese Sauce 9

Sauces:

Marinara, Tomato Vodka Sauce, Alfredo, Pesto Or White Wine sauce

PORTUGAL

Piri-Piri Chicken 26

Roasted Half Chicken, Marinated in Housemade Chili Sauce (Piri-Piri)

French Fries and Salad

Bacalhau a Lagareiro 32

Baked Cod Fish with Crushed Potato, Caramelized Onions, Cilantro and Olive Oil

Seasonal Vegetable

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.