



January 2023

Celebrate Restaurant Week \$55.00PP

**Complimentary Glass of Sparkling Wine, Cabernet Sauvignon or
Chardonnay**

Antipasti Choose one:

Costolette di Maile

Balsamic Glazed St. Louis Style Pork Ribs

Polpette alla Napoletana

Meatballs made with Beef, Pork, Marinara Sauce

Melanzane e Zucchini alla Parmigiana

Floured Eggplant, Zucchini, Tomato Sauce, Mozzarella

Pasta e Fagioli

Thick Pasta and Bean Soup, Carrots, Fresh Herbs

Caprese

Heirloom Tomato Slices, Fresh Mozzarella, Basil

Misto

**Spring Greens, Goat Cheese "Truffle", Cucumber, Radish Celery,
Roasted Tomato, Prosciutto**

Caesar

Crisp Romaine Lettuce, Croutons

Gran Piastre

Risotto con Zafferano e Salsiccia

**Arborio Rice with Saffron, Spicy Italian Sausage, Langostino Tail
Meat, Fresh Tomato and Peas**

Carciofi

**Floured Chicken Breast Artichoke Hearts, Mushroom, Lemon Herb
Butter, Vegetable Risotto**

Fresh Fish

**Pan Seared Fresh Fish Fillet, Shrimp and Asparagus Risotto, Lemon
Caper Cream**

Ravioli di Verdure

**Ravioli Filled with Spinach, Cheese, Tomato Basil Cream Sauce ,
Squash, mushrooms, Carrots, Spinach**

Ravioli di Aragosta

Lobster filled Ravioli, Tomato Basil Cream Sauce, Maine Lobster Meat

Linguini Mare Chiaro

**Scallops, Shrimp, Lobster, Mussels, Calamari, Clams, Spicy Marinara
Sauce**

Agnello Scottadito

**Parsley and Garlic brined Australian Lamb Chops, Gorgonzola
Gnocchi, Toasted Garlic Vegetables**

Mare e Monte

**Grilled Certified Angus Sirloin Steak, 4 Grilled Shrimp, Fettuccine
Alfredo, Sautéed Spinach**

Braciola alla Napoletana

**Thin Cut Beef Tenderloin, Rolled and Filled with Parsley, Pine Nuts,
Breadcrumbs, Raisins, Parmigiano, Toasted Garlic Spinach and
Potatoes**

Dessert Choice

**Chocolate Lava Torta W/ Vanilla Gelato
, Ricotta Cheesecake,
Crème Brulé, Tiramisu**