

Today's Specials

Chef Francesco gathers the freshest ingredients to present the following..
Buon Appetito!

ANTIPASTI

CHOPPED SALAD FOR TWO 10.95
all antipasto ingredients and vegetables

TUNA AVOCADO PIZZETTE FOR TWO OR ENTREE 15.95
served rare w/ asparagus, ginger & wasabi drizzle
in a multi-grain scallion crust

TUNA CARPACCIO 10.95
served rare w/ cucumber spinach salad & spicy mayo

SALAD FOR TWO 10.95
gorgonzola cheese, cranberries
& caramelized walnut in a raspberry vinaigrette

BUFFALO CALAMARI 11.95
tossed in hot sauce

THAI CALAMARI 11.95
with peanuts & pineapples

MANGO TUNA AVOCADO SPRINGROLL 8.95
In a homemade wasabi crepe and sweet soy dressing

SECONDO

SUMMER SALAD 17.95
five lettuce greens tossed with blackened chicken breast,
mangos, strawberries, apples and fresh mozzarella

GRILLED CHICKEN AND SEA SCALLOPS OVER
WHOLE WHEAT SPAGHETTI 18.95
with saute of garden vegetables
w/ a touch of filletto di pomodoro & basil chiffnod

WASABI CRUSTED LOCAL TUNA 19.95
pan seared rod & reel local bluefin over spinach saute.
Orange ginger drizzle and includes pasta or salad

VEAL SALTIMBOCCA 19.95
veal layered with spinach, mozzarella and prosciutto
in a barolo wine demiglaze includes pasta or salad

ROASTED RIB EYE GORGONZOLA CRUST 22.95
served over saute broccoli rabe - includes salad or pasta

❖ **Ask your server about our cuts of whole wheat pasta !** ❖