



SPECIALS

APPETIZER

A plate of Parma Prosciutto with cantaloupe melon, fresh mango, and marinated Italian baby artichoke, drizzled with white truffle balsamic glaze

PASTA

"Maestri Pastai" five color penne rigate sautéed with shrimp and sea scallops in a creamy brandy sauce with scallions, sun-dried tomatoes, garlic, and lemon

FISH

Grilled fresh sword fish steak with a Sicilian "Capponata" of braised chopped peppers, eggplants, onions, garlic, golden raisins, pignoli nuts, and fresh tomatoes, sea scallops, lemon, and olive oil; served with fresh vegetables and large ravioli stuffed with scampi

LAMB

Braised lamb shank with artichokes, onions, garlic, fresh herbs, tomatoes and white wine, served with triangle ravioli stuffed with caramelized onions and ricotta

PORK

Roasted pork loin stuffed with wild mushrooms, roasted garlic, sautéed arrugola, roasted red and yellow peppers, fresh rosemary and sage, sliced and served with a sauce of braised and pureed vegetables; accompanied with roasted sweet corn stuffed ravioli

DESSERTS

New York style cheesecake with layers of chocolate ganache, served with a scoop of cappuccino gelato

WINE

ZACCAGANINI "IL TRALCETTO" MONTEPULCIANO D'ABROUZZO 2007

A charming and well made wine rated "outstanding" with 90 points from the Wine Advocate. Evolved, fruit-driven aromas of ripe cherry and tobacco leaf and full ripe savory finish