

Chef Giovanni Tonight's Suggestions

Langostino Sale e Pepe (2 pcs.) \$ 28.00

Jumbo head on prawn size shrimp slightly floured, pan fried with green onions and garlic, enhanced with slices of jalapeno finished with cilantro and served over a scoop of mashed potatoes on a bed of Arugula.

Burrata \$ 28.00

Fresh Italian cheese consisting of solid mozzarella outer shell with shredded mozzarella and cream filling served on a bed of pesto flanked by Roman artichokes and speck (Italian smoked prosciutto)

Ziti di Mamma \$ 20.00

Broccoli sautéed in virgin olive oil with onions, grape tomatoes a touch of marinara and cream tossed with tube shaped like pasta finished with roasted breadcrumbs.

Add Chicken \$ 4.00 ~ Sausage \$ 5.00 ~ Shrimp \$ 10.00 ~ Scallops \$ 20.00

Ravioli di Carciofi e Spinaci al Campo e Mare \$ 38.00

Homemade pillow shaped pasta filled with artichokes and cheese served in a lemon butter sauce with capers wild mushrooms and sun dried tomatoes finished with broiled shrimp and jumbo scallops

Mahi Rockefeller \$ 36.00

Succulent Mahi-Mahi fillet, sautéed then baked in a Creamy Pecorino cheese reduction with shallots, spinach and Pernod, finished with crusted Asiago cheese shavings served with blanched asparagus and mashed potatoes.

Pollo Vesuvio Originale \$ 26.00

Half chicken on the bone baked in original and traditional style Vesuvio sauce with potatoes heavy garlic, white wine, oregano, fresh rosemary.