

## *Chef Giovanni Tonight's Suggestions*

### *Asparaghi Mozzarella e Prosciutto \$ 26.00*

Asparagus spears wrapped with fresh mozzarella and prosciutto sautéed with scallions, garlic and white wine served over mix green garnished with crostini.

### *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 \$ 22.00*

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 al Campo e Mare \$ 36.00*

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

### *Pesce in Tortiera \$ 36.00*

Succulent Mahi-Mahi fillet, baked in white wine, virgin olive oil with green onions, garlic, chopped grape tomatoes wild mushrooms and fresh parsley served with mashed potatoes and asparagus

**Add: Shrimp \$ 10.00 ~ Scallops \$ 20.00**

### *Pollo Vesuvio Originale \$ 28.00*

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