

Chef Giovanni Tonight's Suggestions

Involtini Di Gamberi \$ 24.00

Jumbo shrimp and asparagus wrapped together with imported Italian prosciutto sautéed and baked topped with a puree of roasted peppers, mascarpone and goat cheese, shallots, spices served on a bed of mix green.

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

Fettuccine di Mare con Pesto \$ 36.00

Homemade fettuccine, east coast black mussels and shrimp served in creamy pesto sauce with sun-dried tomatoes and black Moroccan olives.

Add: Scallops \$ 20.00

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.