

Chef Giovanni Tonight's Suggestions

Cioppino Tarantino \$ 29.00

Jumbo shrimp, clams, black mussels slowly simmered with virgin olive oil, scallions, garlic, Pernod liquor, spices, herbs a touch of lemon finished with seasoned breadcrumbs and served 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

Fettuccine Portofino \$ 36.00

Shrimp and east coast black mussels sautéed with virgin olive oil, garlic, scallion, oregano, fresh cut parsley, grated cheese and breadcrumbs served over homemade black squid ink fettuccine. (a.k.a., **Scampi Sauce**)

Add: Scallops \$ 20.00

Mahi-Mahi Peperonato \$ 36.00

Mahi-Mahi sautéed and baked topped with peppercorn Dijon mustard served with mashed potato and broccoli drizzled with lemon and extra virgin olive oil

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.