

Tonight's Specials

Soup

Minestrone \$ 3.00 Cup

My New England Chowder \$ 6.00 Cup

Appetizers

Asparaghi con Gorgonzola \$ 16.00

Grilled asparagus topped with a creamy gorgonzola cheese, shallots, and brandy reduction served over 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**)

Entrees

Ravioli di Mare con Pesto \$ 36.00

Homemade combination of shrimp and crab meat filled ravioli, east coast black mussels served in creamy pesto sauce with sun-dried tomatoes and black Moroccan olives.

Add: Shrimp \$ 10.00 ~ Scallops \$ 20.00

Tortellacci Affumicati \$ 29.00

Homemade, spinach and imported prosciutto filled large navel shaped pasta served tossed in a cognac, shallots, wild mushrooms, sun-dried tomatoes, and smoked Gouda cheese reduction.

Add Chicken \$4.00 ~ Shrimp \$10.00 ~ Sausage \$5.00~Meat Balls \$6.00~Scallops \$20.00

Filetto di Pesce Pizzaiola \$ 36.00

Mahi-Mahi fillet sautéed in red wine, fresh, parsley, capers, garlic, onions a touch of marinara sauce served with broccoli 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.