

## *Chef Giovanni Tonight's Suggestions*

### Appetizers

#### *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)**

### Entrees

#### *Ragu' con Osse di Maiale \$ 29.00*

Pork neck bones slowly simmered in marinara sauce served over rigatoni pasta garnished with Parmiggiano cheese shavings.

#### *Ravioli di Mare con Salvia \$ 28.00*

Homemade combination of shrimp/crab meat filled ravioli and lobster filled ravioli served in a butter and fresh sage sauce with paprika and hot crushed red pepper flake finished with shaved pecorino cheese.

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

#### *Mahi Puttanesca \$ 36.00*

Succulent Mahi-Mahi fillet sautéed with cherry tomatoes, black olives, capers, anchovies (optional) and a touch of marinara served with steamed asparagus and mashed potatoes.

**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.