

Chef Giovanni Tonight's Suggestions

Cioppino Tarantino \$ 28.00

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)

Ravioli di Zucca Affumicati \$ 26.00

Homemade butternut squash filled large pillow shaped pasta, tossed in a smoked Gouda cheese and cognac reduction with shallots, wild mushrooms, sun-dried tomatoes.

Add Chicken \$ 4.00 – Shrimp \$ 10.00 – Sausage \$ 5.00 - Meat Balls \$ 6.00 - 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**)

Mahi alla Livornese \$ 36.00

Mahi fillet, sautéed with white wine, onions, Kalamata olives, marinara sauce served with mashed potatoes and broccoli

Pollo Vesuvio Originale \$ 28.00

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