

## **Chef Giovanni Tonight's Suggestions**

### ***Tonno Pepperonato \$ 28***

Seared pepper corned Ahi tuna, served sliced and garnished with Arugula and grape tomatoes, finished with drizzling of Dijon honey mustard and lemon infused olive oil.

### ***Burrata \$ 28***

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)**

### ***Linguine Puttanesca \$ 20***

My family traditional dish consisting of a sauce made with grape tomatoes, black olives, capers, anchovies **(optional)** and a touch of marinara served over linguine  
**(Add shrimp \$ 10.00 – Add Scallops \$ 20.00)**

### ***Fettuccine Rugoletta \$ 29***

East coast black mussels sautéed in white wine, garlic and virgin olive oil and marinara sauce tossed with homemade fettuccine served garnished with Arugula and Asiago cheese shavings

### ***Pesce in Tortiera \$ 36***

Fresh Mahi-Mahi fillet, baked in white wine, virgin olive oil with green onions, garlic, grape tomatoes wild mushrooms, parsley served with asparagus and mashed potatoes

### ***Pollo Vesuvio Originale \$ 28***

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