

Chef Giovanni Tonight's Suggestions

Asparaghi Mozzarella e Prosciutto \$ 26

Asparagus spears wrapped with fresh mozzarella and prosciutto sautéed with scallions, garlic and white wine served over mix green garnished with crostini.

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)

Sacchetti con Panna and Prosciutto Cotto \$ 29

Homemade pouch shaped four cheese filled pasta tossed in a creamy buttery sauce with onions, imported Italian cooked ham, Parmiggiano cheese and finished with peas and a pinch of nutmeg.

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

Risotto Zafferano \$ 38

Imported Arborio rice risotto enriched with saffron, wild mushrooms, roasted peppers, asparagus, finished with broiled shrimp and jumbo scallops garnished with shaved Parmiggiano cheese.

Mahi Barolo \$ 36

Succulent Mahi – Mahi fillet sautéed then baked topped with an onion, spinach roasted red peppers, Barolo wine, masCarpone cheese and a touch of marinara reduction 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.