

## *Chef Giovanni Tonight's Suggestions*

### *Tonno Pepperonato \$ 29.00*

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 \$ 28.00*

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)

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

Old fashion southern Italy's regional dish consisting of pork neck bones slowly simmered in marinara sauce served over rigatoni pasta garnished with Parmiggiano cheese shavings.

### *Ravioli di Mare con Pesto \$ 39.00*

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**

### *Mahi Pizzaiola \$ 36.00*

Mahi-Mahi fillet sautéed then baked in marinara sauce with red wine, fresh parsley, capers, garlic served with asparagus drizzled with lemon infused virgin olive oil and mashed potatoes.

### *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.