

## *Chef Giovanni Tonight's Suggestions*

### *Carpaccio di Manzo \$ 28.00*

Paper thin slices of premium cut filet mignon topped with chopped capers, red onions and black olives drizzled with lemon infused virgin olive oil, balsamic glaze; Dijon honey mustard garnished with Arugula and shaved Parmiggiano.

### *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 Ossa 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 SAlvia \$ 36.00*

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 in Tortiera \$ 36.00*

Succulent Mahi-Mahi fillet, baked in white wine, virgin olive oil with green onions, garlic, chopped grape tomatoes wild mushrooms and fresh parsley served with sautéed baby carrots 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.