

## *Chef Giovanni Tonight's Suggestions*

### *Mozzarella in Carrozza \$ 19*

Bread slices, egg washed, layered with fresh mozzarella, pan fried served smothered with grape tomatoes, black olives, capers, anchovies (optional) and a touch of marinara sauce served over mix green.

### *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)

### *Gio's Carbonara \$ 29*

Homemade black peppered fettuccine tossed in a reduction of creamy gorgonzola with garlic, artichokes hearts, imported Italian prosciutto, hot red pepper flakes, Parmiggiano finished with ground black pepper and fresh cut parsley.

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

### *Ravioli di Carciofi al Campo e Mare \$ 38*

Homemade pillow shaped pasta filled with artichokes and cheese served in a lemon butter sauce with capers wild mushrooms and sun dried tomatoes finished with broiled shrimp and jumbo scallops

### *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.