

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 Parmigiano.

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

Pork neck bones slowly simmered in marinara sauce served over rigatoni pasta garnished with Parmigiano cheese shavings.

Fettuccine Portofino \$ 38.00

Shrimp and east coast black mussels sautéed with virgin olive oil, garlic, scallion, oregano, fresh cut parsley, grated cheese and breadcrumbs served over homemade black squid ink fettuccine. (a.k.a., Scampi Sauce)

Mahi Bellagamba \$ 36.00

Mahi-Mahi grilled to perfection served topped with a fresh garlic, lemon and oil sauce with grilled mix vegetables 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.