



Restaurant

SPECIALI DI MERCOLEDI 23 AGOSTO 1995

ANTIPASTI

*VITELLO TONNATO. . . THIN SLICES ROASTED CHILLED VEAL
TOPPED WITH A TUNA, CAPER AND LEMON MAYONNAISE* \$ 6.95

ZUPPA

*PASTA E FAGIOLI. . . TUSCAN STYLE WHITE BEAN AND PASTA SOUP
WITH PROSCIUTTO, POTATOES, ROSEMARY AND VIRGIN OLIVE OIL* \$ 4.50

PIZZA

*CON SPEK, PROVOLONE E FUNGI. . . TRADITIONAL THIN CRUSTED
PIZZA TOPPED WITH SMOKED PROSCIUTTO, PROVOLONE CHEESE
AND PORCINI MUSHROOMS* \$ 10.25

PASTA

*SPAGHETTI ALLE VONGOLE. . . IMPORTED PASTA SAUTEED WITH BABY
CLAMS GARLIC, CHILE, WHITE WINE AND EXTRA VIRGIN OLIVE OIL* \$ 10.95

PESCE

*PESCESPADA ALLA BENEDETTA. . . GRILLED MARINATED SWORD STEAK
TOPPED WITH A BALSAMIC AND ROSEMARY DRESSING AND SERVED WITH
ROASTED POTATOES* \$ 15.95

CARNE

*SCALOPPINE ALLE ERBE FRESCHE. . . FILETS OF VEAL SAUTEED WITH
A FRESH HERB AND WHITE WINE BUTER SAUCE SERVED WITH ROASTED
POTATOES* \$15.95

BUON APPETITO

*15% Gratuity For Parties of 6 or More
\$10.00 pp. Food Minimum on Patio*



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BELLINI	peach nectar, cointreau, champagne	\$ 6.00
MIMOSA	orange juice, cointreau, champagne	\$ 6.00
NEGRONI	gin, campari, sweet vermouth	\$ 5.00
MARINATED VODKA	laced with apple, strawberry, pineapples	\$ 4.50
<u>NON-ALCOHOL</u>		
LIMONATA	fresh squeezed lemon juice with san pellegrino	\$ 2.25
SAN PELLIGRINO BITTERS	bittersweet italian soda	\$ 2.00
SAN PELLIGRINO ARANCIATA	orange flavored italian soda	\$ 2.00
SAN PELLIGRINO CHINOTTO	italian version root beer (bitter)	\$ 2.00

ANTIPASTI

- PROSCIUTTO CRUDO E REGGIANO
imported carpegno prosciutto, extra virgin olive oil and reggiano cheese \$ 9.25
- INSALATA DI MARE
seafood and vegetables salad \$ 8.75
- CALAMARI FRITTI
deep fried calamari, spicy tomato sauce \$ 7.95
- TRICOLORE
fresh mozzarella, tomatoes, avocado \$ 7.50

LE INSALATE

- MISCELANEO
mixed greens, balsamic dressing \$ 6.50
- RUGHETTA E GAMBERI
fresh arugula, shaved parmigiano and chopped steamed shrimp, tossed in a
delightful balsamic dressing \$ 7.25
- CAPEINA
baby rucola, chopped tomatoes, goat cheese, balsamic dressing \$ 6.95
- DI POLLO
romaine lettuce, grilled chicken breast, caesar dressing \$ 7.25

LE PIZZE

- MARGHERITA
tomato sauce, mozzarella cheese and oregano \$ 8.95
- PROSCIUTTO E FUNGHI
tomato sauce, mozzarella cheese, ham and mushrooms \$ 9.50
- AI GAMBERI
tomato sauce, mozzarella cheese, spicy shrimp and leeks \$ 9.95

I PANINI

PANINO AL PROSCIUTTO

fresh tomato, mozzarella cheese and parma prosciutto

\$ 8.95

PANINO AL POLLO

lettuce, mustard, mayonnaise, tomatoes and grilled chicken breast.

\$ 8.50

PRIMI PIATTI

CAPELLINI AL POMODORO FRESCO

angel hair, fresh tomatoes, garlic, basil

\$ 9.25

PENNE AL SALMONE O AL POLLO

tube shape pasta, smoked salmon or chicken, vodka, tomato and cream

\$ 9.95

CRESPELLE VEGETARIANE

housemade crepes, mushrooms, spinach, bechamel and tomato sauce

\$ 9.95

RAVIOLI DI POLLO

housemade ravioli, chicken, ricotta cheese, butter, parmigiano

\$ 10.95

TORTELLINI AL PROSCIUTTO

veal tortellini, ham, cream, parmigiano

\$ 9.95

RIGATONI ALLA NAPOLETANA

tube shape pasta, tomato, basil, fresh mozzarella and oregano

\$ 9.75

PENNE ALL'ARRABBIATA

penne pasta, spicy fresh tomato sauce

\$ 9.25

RISOTTO CON FUNGHI

arborio rice, cultivated and porcini mushroom, butter and parmigiano

\$ 10.95

RAVIOLI DI ARAGOSTA

housemade ravioli, lobster ricotta cheese filling, marsala tomato sauce.

\$ 11.25

CAFFE' BAR DAY