

## **Speciale della Cena**

### **Pasta and Peas Soup**

cup 5.5 bowl 7.5

### **Calamari Affogati 14**

*North Atlantic calamari in fresh tomato sauce and fresh spicys a touch of hot pepper*

### **Mellon, Pears and Prosciutto 15**

#### **Caramelle 12.**

*Puff Pastry stuffed w/prosciutto & fontina cheese*

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### **Linguini Pescatore 24.75**

*Jumbo shrimps, scallops, calamari, clams & Mussels with , olive oil and fresh tomato*

### **Spinach Manicotti with Bechamel Sauce 19.5**

### **Pollo Organico alla Scarpariello con Salsiccia 23.75**

*Organic Chicken on bone with sweet sausage wine garlic and veal sauce roasted potato and mix vegetable*

### **Roasted NZ Rack Lamb 28**

*Over spinach*

### **Fresh Black Seabassw/ Beans 28.75**

*Panseared with sauteed white cannellini beans*

### **Duck Breast Orange Sauce 27.**

*Served with spinach and roasted potato*

## **Side dishes**

**Rice Balls** – w/ fresh tomato sauce 7.

**Potato Croquettes** - with arugula 7.

**Broccoli**- garlic and olive oil 6.

**Broccoli Rabe** – garlic and olive oil 7.

**Mix Vegetables** - garlic and olive oil 6.