

## *Appetizer*

Polenta Concia	Cornmeal layered w/italian sausage,mushroom,tomato sauce & fontina cheese....	\$8.95
Piccolo Fritto	Lightly fried calamari,eggplant,zucchini w/side of marinara-pesto sauce.....	\$9.95
Timballo	Eggplant, zucchini and buffalo mozzarella cake.....	\$8.95
Cozze	Steamed mussels with garlic, oil, parsley and diced tomatoes.....	\$9.95
	Dinner.....	\$14.95
Carpaccio	Thin sliced of beef tenderloin with arugola,parmesan,mushroom and artichoke	\$11.95
TunaCarpaccio	Fresh Ahi-Tuna thin sliced served w/Florida orange mousse.....	\$12.95
	Dinner.....	\$16.95
Antipasto	Chef's selection of italian cold cuts and tapas.....	\$10.95

## *Salads & Soups*

Cesarina	Classic Cesar Salad w/homemade dressing & croutons.....	\$7.95
Caprese	Fresh tomato, buffalo mozzarella & extra virgin olive oil.....	\$10.95
Insalata Mista	Mix green, tomato, mushroom, onions & baby corn w/italian dressing.....	\$6.95
Minestrone	Cup of traditional vegetable soup.....	\$6.95
Pasta e Fagioli	Cup of bean soup with pasta.....	\$6.95

## *Entrees (pasta)*

Ravioli	Fresh homemade ravioli, Chef's selection - ask about today's flavor.....	\$17.95
Lasagne	Layered pasta w/meat sauce, béchamel cream & parmesan cheese.....	\$15.95
Fra Diavola	Giant Shrimp sautéed w/tomato - red pepper sauce over Tagliolini "pasta".....	\$19.95
GnocchiDivino	Homemade potato dumpling in a fusion of Italian cheeses.....	\$16.95
Pappardelle	Homemade pasta complimented by tender beef, sautéed in red wine sauce.....	\$16.95
Ling. Mare	Linguine pasta sautéed w/clams sauce, diced tomato and garlic.....	\$17.95
Fett. Salmone	Pasta sautéed with Salmon in a light creamy tomato sauce .....	\$16.95