



Vellutata di zucca all'olio tartufato

Vegetarian, gluten and dairy free braised butternut squash soup drizzled with truffle oil

\$ 10

Soft shell crab con salsa tartara e insalata mista

Pan seared soft shell crab served with mixed green salad and tartar sauce

\$ 24

Burrata con prosciutto di Parma

Creamy burrata cheese served with Parma prosciutto

\$ 22

Risotto mantecato alla Pecatora

Italian Rice "Risotto" in a seafood ragout with shrimp, calamari, clams, crab meat and octopus

\$ 32



Paccheri alla Norma

Jumbo rigatoni pasta in a tomato and basil sauce with pan fried eggplant topped with aged ricotta cheese

\$ 28

Dentice al vino bianco con gamberi, vonole, pomodorini e spinaci all'aglio

Pan seared filet of red snapper in a white wine and cherry tomato sauce served with shrimp, clams and garlic spinach

\$ 42

Costoletta di vitello alla griglia

Grilled veal chop served with black truffle flavored mashed potato and grilled garlic flavored asparagus

\$ 48

Gelato & Sorbetto

Coffee Gelato

Pistachio Gelato

Passion Fruit Sorbet

\$ 10