

MAY 18TH TO MAY 24TH

PIATTI PICCOLI & SALAD

START YOUR WEEK RIGHT!

TUESDAY W.T.F

WINE TUESDAY FUN

**WINE BY THE BOTTLE*

50%OFF

MAX 3 PER TABLE

AND \$1 OYSTERS

WEDNESDAY BYOB

WEDNESDAY

FREE CORKAGE ALL NIGHT

**MAX 3 PER TABLE* NOT TO BE COMBINED WITH ANY OTHER DISCOUNTS OR PROMOTIONS*

DRINK SPECIALS

SPRITZ WITH APEROL 12
APEROL, SODA WATER AND
PROSECCO WINE

SMASHED LEMONADE 12
STRAWBERRIES, BASIL, ST. GERMAINE,
& RIESLING WINE

FIGLIARELLINO FRIZZANTE 12
ST. GERMAINE, MINT, SODA WATER,
LIME & PROSECCO WINE

UPCOMING EVENTS:

JUNE 18TH

FATHER'S DAY DINNER

**MAKE YOUR
RESERVATIONS**

SOUP – ASK YOUR WAITER THEY MAY KNOW Cup 5 Bowl 8

OSTRICHE FRESCHE ½ doz \$12 dozen \$22

James River Virginia Fresh OYSTERS

PROSCIUTTO E MELONE 15

Parma Prosciutto, sliced thin served over Cantaloupe melon

TARTARA DI TONNO 15

Sashimi Ahi tuna chopped and layered with Avocado red onion and capers soy orange sauce

PORTOBELLO RIPIENI 14

Portobello mushrooms stuffed with ricotta cheese, rainbow chard and parmesan cheese

MAIN COURSES

PASTE AND RISOTTI

TAGLIATELLE GAMBERONI E ASPARAGI 27

Fresh homemade pasta tossed with shrimp, asparagus and lobster cream sauce; topped with large fresh water prawns

PANCETTA CARBONARA ALLA UMBERTO 29

Fresh braised and crispy pork belly served over spaghetti pasta tossed with braising sauce, eggs yolks and shaved Parmesan Cheese

RISOTTO CAPRESE 22

Imported Arborio rice simmered in broth with Italian zucchini, cherry tomatoes, arugula and basil finished with parmesan cheese and mozzarella topped w/ Burrata cheese

FRESH FISH

PESCE BIANCO RIVIERA ADRIATICA 27

Swai fish filet light Panko breaded Milanese style pan fried and served with arugula salad and roasted potatoes finished with GREMOLATA

CAPESANTE SU GRANO E PISELLI 35

Fresh Day Boat SCALLOPS, pan seared Med Rare; served over corn & peas cooked risotto style, with Crab meat and a Lobster sauce

PESCE AL FORNO PUTTANESCA 31

CHOICE OF MEDITERRANEAN BRANZINO OR FRESH WHOLE RED SNAPPER baked with herbs white wine and lemon debone table side potatoes and vegetables served with puttanesca sauce

SALMONE MARE MONTI 28

Fresh Canadian SALMON; Sautéed with white wine, garlic, mussels, clams, chorizo, mushrooms & sundried tomatoes

GAME AND MEAT

OSSOBUCCO D' AGNELLO SU POLENTA 29

Braised Lamb shank, with root vegetables and porcini; served with polenta

VITELLO ALLA PARMIGIANA 36

Veal Chop breaded and finished Parmigiana style served with Potatoes and vegetables