



DINNER

Antipasti (Appetizers)

Bruschetta al Pomodoro	\$7.95
Tomatoes with garlic, onions, basil and oregano over toasted bread	
Bruschetta alla Francesco	\$9.45
Creamy gorgonzola sauce and shrimp with a touch of garlic over toasted bread	
Caprese	\$9.45
Fresh tomatoes and Mozzarella cheese with basil, oregano and EVOO	
Formaggio Fuso	\$9.45
Mozzarella and Gorgonzola fondue with Almonds served with toasted bread	
Zuppa di Cozze	\$10.45
Mussels and tomato soup in a white wine reduction topped with fresh parsley	
Calamari al Sugo	\$10.45
Calamari rings lightly breaded and sautéed in a white wine reduction and Marinara sauce	
Formaggi misti	\$10.45
Selection of imported Italian cheeses with honey and marmalade served with Mediterranean marinated green olives	
Caprino al Forno	\$10.45
Goat cheese and marinara casserole topped with eggplant and salted ricotta	

Insalate (Salads)

Semplice	\$7.95
Fresh mixed organic greens with carrots, lettuce, celery, tomatoes and EVOO	
Capricciosa	\$9.95
Fresh mixed organic greens with tomatoes, touch of garlic, gorgonzola, mozzarella, kalamata olives, capers and EVOO	
Caprino e Noci	\$10.95
Mixed organic lettuce, warm goat cheese, apples, pecans served with honey, black pepper and EVOO	
Pollo	\$12.95
Fresh mixed greens with grilled chicken, cherry tomatoes, carrots, kalamata olives and Mayo	
Gamberoni	\$13.95
Fresh mixed organic greens, jumbo shrimp, parsley, EVOO, zucchini, capers and mozzarella	
Tonno	\$14.95
Grilled tuna steak over fresh mixed organic greens, homemade pesto, tomatoes, garlic, onions and parsley	
Salmone	\$16.95
Crispy salmon filet over fresh mixed organic greens, homemade pesto, tomatoes, garlic, onions and parsley	

