

Omelette

- Frittata con vegetali
Homemade mixed vegetables frittata \$ 8.95
Omelette di spinaci e salsiccia
Spinach and italian sausage omelet \$ 8.95

Panini (sandwiches)

Served with homemade focaccia bread and organic med green salad

- Panino vegetariano
Grilled mixed vegetables and fontina cheese served warm \$ 8.95
Panino con pollo
Grilled chicken breast with zucchini, fresh tomato and aioli sauce \$ 8.95

Paste e secondi

- LASAGNA ALLA BOLOGNESE
Homemade meat lasagna \$ 11.95
RISOTTO DEL GIORNO a.q.
Italian arborio rice of the day
- Capellini al Pomodoro Crudo \$ 8.95
Angel hair pasta with fresh tomatoes, garlic, basil and marinara sauce.
Spaghetti Aglio e Olio \$ 9.95
Spaghetti with extra virgin olive oil, garlic and pepper flaks
Fettuccine Bolognese \$ 10.95
Homemade fettuccine pasta with tomato meat sauce.
Fusilli alla Rustica \$ 11.95
Cork screw shaped pasta with ground sausage, bell pepper, green peas,
And mushrooms in a tomato cream sauce.
Gnocchi di Patate al Gorgonzola \$ 11.95
Homemade potato dumplings in a gorgonzola and parmesan cheese sauce.
Ravioli di Ricotta e Spinaci \$ 11.95
Homemade ravioli stuffed with spinach and ricotta cheese in a light tomato sauce.
Sacchetto Vegetariano \$ 10.95
Homemade folded pasta stuffed with fresh vegetables and mozzarella cheese
in a light tomato cream sauce.
Fettuccine al Salmone \$ 13.95
Homemade fettuccine pasta with fresh salmon and tomato cream sauce
Parmiggiana di melanzane \$ 11.95
Homemade eggplant parmiggiana with fresh mozzarella and tomato sauce
Pollo al Marsala \$ 12.95
Chicken breast sautéed with marsala mushrooms sauce
Scaloppine Piccata \$ 18.95
Provini Veal scaloppini with capers and lemon
Gamberoni al Limone. \$ 15.95
Sautéed tiger prawns in white wine garlic sauce and basil.
Pesce del giorno a.q.
Fish of the day