

SALUTE

Antipasti

Prawns Amaretto 16

Orange Amaretto Reduction, Creamy Polenta, Toasted Hazelnuts

Bruschetta 9

Tomato Basil, & an Eggplant Caponata, Warm Baguette

***Beef Carpaccio** 14

Marinated Tenderloin, Fresh Arugula, Shaved Pecorino, Toasted Walnuts, Rosemary-Lemon Oil

Fresh Diver Scallops 18

Pan Seared, Crispy Pancetta, Roasted Red Bell Peppers, Butternut Squash Puree, Limoncello Butter

Zuppe & Insalata

Split Charge of \$2

Caesar 9 / 15

Baby Romaine, House Caesar, Parmigiano Reggiano, House Croutons

Zuppa Tuscano 8 / 14

Italian Sausage, Red Potatoes, Tomato, Fresh Spinach, Cannellini Beans, Chicken Herb Broth

Mixed Greens 9 / 15

Organic Greens, Salami, Mozzarella, Tomato Creamy Italian Dressing

Arugula & Pear 14

Baby Arugula, Honey Poached Pear, Gorgonzola, Pistachios, White Balsamic Vin

Entrees

Hand Made Ravioli 22

Fine Italian Cheeses, House Bolognese or Spinach Alfredo

Chicken Parmesan 24

Herb Crust, Pan Fried, Pomodoro, Mozzarella, Spaghetti

Fettuccine Alfredo 18

Parmigiano Reggiano Garlic Cream Sauce, With Chicken Add 6

Penne Primavera 19

Fresh Vegetables, Sun Dried Tomatoes, White Wine Butter Sauce

Spaghetti Carbonara 19

Crispy Pancetta, Black Pepper, Parmesan, Fresh Herbs

Chicken Marsala 24

Pan Seared Chicken Breast & Fettuccine, Marsala Wine & Cremini Mushroom Sauce

Scampi 29

Wild Ocean Prawns, Capellini, White Wine, Butter, Garlic, Fresh Herbs

***Filet Mignon Gorgonzola** 39

7 oz Barrel Cut Beef Tenderloin Fresh Vegetables

Penne Arrabiata 19

Italian Sausage, Spicy Garlic Tomato Sauce

Lamb Osso Bucco 29

Braised Lamb Shank, Pomegranate Chianti Demi, Creamy Polenta, House Vegetables

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness

Executive Chef- Sharon Fabiana

Chef de Cuisine Josh Habenicht