ENTREES

Stuffed Eggplant	\$15
Rolled eggplant stuffed with cheese and spinach, finished in a pomodoro sauce over penne	pasta
Rigatoni Bolognese	\$16
Homemade Bolognese sauce	
Lobster Raviolis	\$18
Sautéed com and tomato, lobster saffron broth	
Fettuccine Carbonara	\$16
Egg noodle pasta sauteed with onions, pancetta and peas finished in a light cream sau	ce
Rigatoni alla Funghi	\$15
Sautéed wild mixed mushrooms, garlic, truffle oil, white wine	
Chicken Quattro	\$17
Chicken breast sautéed with roasted red peppers, asparagus, mushrooms in a white wine	sauce
Chicken Parmigiana	\$17
Chicken breast lightly breaded over penne pasta, melted mozzarella, marinara	
Chicken Fiorentina	\$17
Egg battered finished in a sherry lemon butter, over sauteèd spinach	
Chicken Milanese	\$17
Lightly breaded topped with fresh tomatoes, arugula, mozzarella, lemon olive oil	
Hanger Steak	\$19
Peppercorn encrusted, sautéed mushrooms cognac .	
Salmon	\$19
Seared, in a mango chutney, over sautéed spinach	
Tilapia Fiorentine	\$17
Egg battered, finished in a sherry lemon butter, over sautéed spinach	
Zuppa Di Pesce	\$20
Mussets, clams, strimp, calamari sauteèd with garlic, white wine, finished in either a red or a white wine sauce (or over sauteèd spinach, additional \$5)	,
Zuppa Di Clams	\$19
Sauteed with garlic, white wine and finished in either a red or a white wine sauce	

Any special requests? Please ask your server

20% gratuity on parlies of 5 or more
"Consumption of undercooked for raw) meats or seafood is known
to increase the risk of food borne illness.