

## *Primi*

MUSSELS' DIAVOLO - "Prince Edward's Island" small, fresh mussels sautéed in a white wine marinara with a touch of crushed red pepper and garlic.

FUNGHI CON LUMACHE - Four button mushrooms caps stuffed with sauteed snail, sundried tomatoes, garlic and fennel butter.

MELANZANE ALLA PARMIGIANA - A thick slice of eggplant, breaded and fried then topped with marinara, provolone and parmigiana cheese.

CARPACCIO PEPATO - Peppered tenderloin sliced thin, served with mustard vinaigrette, capers, shaved parmigiana reggiano and minced bermuda onion.

SALMON SCOZZESE - Pastrami Scottish smoked salmon served with red onions, sliced tomato, olive oil, cream cheese, capers and mini bagelettes

ESCAROLE - Crisp flash-fried greens topped with parmigiana cheese.(A house specialty)

## *Pasta*

PENNE AMATRICIANA - Quill shaped pasta, Italian sausage, pancetta bacon and onions in a spicy marinara with a touch of garlic.

LINGUINI CON PESCE - Long oval pasta with shrimp, scallops and calamari served in a white wine marinara with a touch of crushed red pepper.

RISOTTO MILANESE - Arborio rice, porcini, portabella and shiitake mushrooms, saffron, sherry wine, garlic and finished with parmigiana cheese.

CANNELLONI - Cannelloni noodle filled with chicken, beef, veal and spinach topped with marinara and béchamel sauce. A homemade specialty!

RAVIOLI DI PORTABELLA - Portabella filled ravioli in a sherry wine, olive oil, butter and garlic sauce with sautéed roasted red peppers, onions, fresh basil and tomatoes.

## *Entrée*

PEPPERED TUNA STEAK DIAVLO - Eight ounces of fresh yellow fin tuna served medium rare with a sweet and spicy sherry wine marinara.

SHRIMP PHILO - Shrimp, spinach, pinenuts and feta cheese wrapped in philo dough.

ZUPPA DI PESCE - Fresh seafood stew with mussels, shrimp, scallops, calamari, fresh fish of the day and tomatoes mixed with herbs.

VITELLO SALTIMBOCCA - Sautéed scaloppini of veal, prosciutto ham, provolone cheese and white wine sage sauce.

FILETTO MUDIGA - Breaded tenderloin topped with provolone cheese, mushrooms, prosciutto ham and a white wine sauce.

STRIP MILANO - Breaded 14oz strip grilled, topped with Gorgonzola cheese sauce.

POLLO CON FUNGI - Baked chicken breast with a portabella mushroom and toasted pine nuts stuffing. Topped with a sundried tomato, basil pesto cream sauce.