



# Monday Menu

## Salads

Caesar or Mix Organic Salad with Balsamic Vinaigrette Appetizer 5.75 Entrée 9.  
Entrée Salad: Extra with grilled: chicken \$5, jumbo shrimps \$7

Insalata Mediterraneo “Entrée size” 13.90

Mixed lettuce with artichoke, mozzarella, grilled baby shrimp, roasted pepper, olive oil & lemon dressing

Beets, fresh Fennel Salad Appetizer 7.75 Entrée 12.

Beets, fresh fennel & gorgonzola or goat cheese w/olive oil & balsamic vinaigrette

Calamari Fritti 13.

*Golden fried calamari served with lightly spicy tomato sauce*

Burrata with Avocado 14

Cream mozzarella, tomato, avocado, artichoke extra virgin olive oil and balsamic vinegar

Figs, Prosciutto & Goat Cheese 10.75

Grilled Octopus 14

over chickpea pure

## Pasta

Rigatoni Scampi & Capesante 21.

*Homemade rigatoni shrimp & baby scallops in vodka sauce*

Lemon Linguini Clams, Shrimps Marechiaro Sauce 20

Lasagnas: - Meat lasagna with Arugula - Butternut lasagna 18

Pappardelle, Rib Eye Stew 22.75

*Pappardelle is Homemade wide fettuccini*

Orecchiette with Rabe, Salciccia & Funghi 14

Little shell shape pasta w/broccoli rabe, sausage & wild mushroom garlic oil

Cheese Ravioli Tomato & Basil Sauce 12

## Panini & Pizza

Lobster & Avocado on Roll 16

Pizza Margherita 14

## Meat & Poultry

Cotolette alla Caprese or Parmigiana

Chicken: 20.75 -or- Veal: 23.75

*Caprese: Topped with mozzarella cheese, avocado & tomato salad*

*Parmigiana served w/homemade rigatoni*

Grass-fed Grilled Steak w/Broccoli Rabe 29.

Organic Chicken on Bone Scarpariello with Sausage 23

Pollo Imbottito 20.75

Chicken breast, stuffed w/sundry tomato, mushroom,  
sweet sausage, asparagus and mushroom sauce

## Pesce

Grilled Sword Fish 26

Grilled Salmon 23

W/lemon, olive oil, herbs and garlic sauce w/sautéed mix fresh vegetables

Filet of Sole Wine, Lemon Pesto 24

with olive oil & fresh herbs w/sautéed mix fresh vegetables

Grilled Trout with Asparagus 22