

Monday Menu

Potato Leek Soup cup 5 Bowl 9

Caesar Salad 8.5

Organic Arugula Salad with almonds,
strawberries Goat Cheese and grilled Shrimp 17
Mixed Lettuce with Artichokes, Mozzarella, Red Peppers and Baby Shrimp

Stuff Zucchini Flowers 12

Organic Mix Salad with Fontane Dressing
Balsamic Vinaigrette

Figs, Prosciutto & Goat Cheese 12.

Prosciutto, Burrata and Tomato 14.

Fried Calamari 12.

Fried Rice Balls 10

Spiedini Mare 13.75

Grilled shrimp, octopus, clams & calamari, garlic, olive oil & fresh herbs

Entree

Home Made Cheese Ravioli 18.75

Black Linguine with Little Necks and Large Shrimp 24

Butternut Squash Lasagna 18.

Crab Meat Ravioli with shrimp and Vodka Sauce 22

Somers Tomato Salad with Crab Cake 18

Pork Tenderloin with red wine and Gorgonzola 22

Veal or Chicken Capri (veal 23.75/chicken19.75)

topped w fresh mozzarella, tomato, & avocado salad

Grilled Tuna with Fennel Tomato Salad 27

Organic Chicken Scaparelo on the bone with Sausage 24.75

Grilled NY Strip 25.75

Grilled Salmon with Spinach 25

Grilled Trout w/ Asparagus 22

Verso Wine Special 9