



ANTIPASTI e ZUPPE

Our chef's selection of antipasti, served table side



INSALATA CANALETTO

Seasonal greens with tomato, cucumber and olives



MINISTRONE

A flavorful tomato broth consisting of white beans, pasta shells, fresh vegetables and thyme



ZUPPA DI PESCE

Assorted seafood simmered with vegetables, tomatoes, flat parsley and saffron

PASTA, CARNE, PESCE e POLLO

PENNE ALLA VODKA

A deliciously light combination of our pomodoro sauce, cream and vodka



LINGUINI FRUTTI DI MARE

Linguini pasta with clams, mussels, shrimps and scallops tossed in garlic, onions and cherry tomatoes



BAKED MEAT LASAGNA POMODORO

Baked with meat and tomato sauce and gratinated with four cheese sauce



VEAL MILANESE

Breaded veal scaloppini with porcini mushrooms, spaghetti and vegetables





CHICKEN MARSALA SCALOPPINI

Tender scallops of chicken breast glazed with Marsala wine. Served with linguini pasta tossed with tomato and roasted garlic



COD PUTANESCA

Marinated in lemon, oregano and olive oil, quickly sautéed and coated with a flavorful herbed tomato concassée with kalamata olives, capers and chopped parsley, served with grilled cheese polenta and balsamic glaze



SPAGHETTI WITH MEATBALLS

The classic way to eat spaghetti; home made meatballs braised in a tomato and meat sauce served over olive oil tossed spaghetti

DOLCI

TRIO OF TIRAMISÙ

Italy's most famous dessert: presented in three flavored variations, espresso, lemon and Amaretto



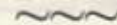
LIMONCELLO CREMÈ

Refreshing crème topped with Tuscan lemon liqueur



MILLE-FEUILLE OF MADAGASCAR CHOCOLATE

With walnut praline and ice-cream



GELATO

A refreshing and full-flavored selection: Strawberry, Pistachio, Vanilla Bean and Gianduia

"The US Food and Drug Administration advises that eating uncooked or partially cooked meat, fish, seafood, poultry and/or eggs may present a health risk"