

DINNER

ANTIPASTI (APPETIZERS)

COZZE - Steamed mussels in a tomato wine sauce.

CALAMARI - Grilled calamari on a bed of greens with diced tomato & capers.

CARPACCIO - Dry cured beef tenderloin thinly sliced & dressed in extra virgin olive oil, capers, Grana Padano cheese & arugula.

ACQUOLINA - Antipasto platter for two (prosciutto, salami, olives, cheese & grilled vegetables).

SOUP - (made fresh daily).

INSALATE (SALADS)

INSALATA CAESARE - Crisp romaine lettuce, herb croutons, shaved Grana Padano cheese & creamy Caesar dressing.

INSALATA MISTA - Spring mix of baby organic greens & fresh tomatoes in a balsamic vinaigrette.

ARUGULA - Arugula salad topped with goat cheese, roasted peppers in a balsamic vinaigrette.

CAPRESE - Ripe roma tomatoes, bocconcini cheese & basil dressed with extra virgin olive oil & oregano.

FUNGI - Spring mix of baby organic greens topped with asiago cheese & white mushrooms dressed in lemon infused extra virgin olive oil.

GRIGLIATA - Grilled zucchini, eggplant & roasted pepper on a bed of arugula, dressed in extra virgin olive oil, aged balsamic vinegar & oregano.

PRIMI (PASTA)

PENNE PUTANESCA - Plum tomatoes, tuna, onions, capers & olives in garlic & olive oil.

PENNE SALSICCIA - Penne noodles cooked with homemade Italian sausage, Spanish onion & garlic in a tomato wine sauce.

PENNE PRIMAVERA - Penne noodles cooked with seasonal vegetables in a tomato basil sauce.

LINGUINE AL PESTO - Linguine noodles cooked with homemade Genovese style pesto & shrimp.

LINGUINE FRUTTI DI MARE - Linguine with mussels, calamari & shrimp in a white wine sauce.

AGNOLOTTI - Half moon shaped pasta stuffed with ricotta cheese & spinach, cooked in a light cream sauce or a tomato basil sauce.

SECONDI (MAIN COURSE)

VITELLO PICCATA - Veal scaloppini pan seared in a lemon butter sauce.

POLLO ALLA GRIGLIA - Grilled boneless breast of chicken marinated in fresh herbs & olive oil.

SALSICCIA ALLA GRIGLIA - Grilled homemade Italian sausages.

VITELLO MARSALA - Veal scaloppini pan seared in a Marsala wine sauce.

GRIGLIATA MISTA ACQUOLINA - Mixed grill Acquolina style.

GAMBERONI ALLA GRIGLIA - Grilled jumbo black tiger shrimp marinated with fresh herbs, extra virgin olive oil, & lemon juice.

BISTECCA ALLA GRIGLIA - Grilled 10 oz. Canadian AAA "New York" steak.

RAINBOW TROUT - Oven roasted with garlic & fresh herbs.

... and, **Chef's Daily Meat & Fish Creations**

PIZZA

NAPOLI - Tomato, mozzarella cheese, anchovies & black olives.

CAPRICIOSA - Tomato, mozzarella, artichokes, mushrooms, olives & prosciutto.

POLLO - Tomato sauce, goat cheese, arugula, grilled chicken & sun-dried tomatoes.

SALSICCIA - Mozzarella cheese, tomato sauce, Italian sausage, mushrooms & onions.

PRIMAVERA - Tomato sauce, mozzarella, artichokes, roasted peppers, mushrooms & olives.

PIZZA A LA FRANK SINATRA - Pizza "My Way". Anyway you like it!

FILOMENA - Tomato, roasted peppers, eggplant, zucchini & goat cheese.

PIZZA CALABRESE - Tomato, mozzarella, mushrooms & Calabrese salami.