

Appetizer

Vongole Oreganata

Little neck baked clams

Gnocchi ai quattro formaggi

Freshly made potato gnocchi with a creamy four-cheese sauce.

Melanzane ripiene

Stuffed eggplant with ricotta and spinach

Ostriche

Crispy oysters sauteed in olive oil and served with greens and tartar sauce

Insalata Nocello

Mesclun salad with toasted walnuts, gorgonzola cheese and green apples

Cozze Luciana

Mussels with white wine and garlic sauce

Main Course

Pollo romantico

Breast of chicken sautéed with white wine, Dijon mustard, artichokes hearts, mushrooms and sun-dried tomatoes

Osso Bucco di Maiale

Berkshire pork shank, braised with carrots, celery and onions on a bed of spinach risotto

Filetti di sogliola alla francese

Filet of sole with wine, lemon and butter sauce over angel hair pasta

Risotto ai Funghi Porcini

Risotto with porcini mushrooms and truffled pecorino cheese

Costoletta d'agnello

Lamb chops encrusted in parmigiano cheese with wine, lemon and capers

Branzino Chileno +\$10

Chilean Sea Bass broiled, with white wine, lemon and garlic

Langosta Nocello +\$10

Fettuccine with Lobster and Shrimp in a delicious vodka sauce

Coffee and Dessert