



465 WESTBURY AVE
CARLE PLACE, NY 11514
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❧ SPECIALS ❧

ANTIPASTI

<u>FICHI RIPIENE</u>	11.75
Wild fresh figs stuffed with gorgonzola cheese and walnuts, wrapped with prosciutto	
<u>INSALATA DI ZUCCA</u>	10.50
A salad of butternut squash, pecans, fresh fennel and cannelloni beans with brown sugar and nutmeg dressing	
<u>CREMA DI CARCIOFI E SALMONE AFFUMICATO</u>	13.50
Cream cheese dip, blended with artichoke, smoked salmon and scallion, served with carrot, potato and sweet potato roasted chips	
<u>GAMBERI CON SALSA DI CASTAGNA</u>	14.50
Sautéed shrimp in a chestnut sauce with scallions and grilled sage	

PASTA

<u>SPAGHETTI ALLA BOLOGNESE</u>	14.50
Spaghetti in a classic Bolognese sauce	
<u>RAVIOLI ALL'ASTICE</u>	16.50
Lobster ravioli, with prosciutto, bacon, and green peas in a pink sauce	
<u>LINGUINE CON GAMBERETTI, CALAMARI, POMODORINI IN VINO BIANCO</u>	16.50
Linguine with baby shrimp, calamari, cherry tomato, scallions, white wine, garlic and oil	
<u>PENNE CON CUBETTI DI POLLO</u>	14.75
Penne, cubes of chicken breast and chopped fresh tomato in a light cream basil pesto	
<u>RIOTTO CON ZUCCA E CARCIOFI</u>	15.00
Risotto, butternut squash, artichoke heart and asparagus, finished with Parmigiano Reggiano	

SECONDI

<u>PETTO DI POLLO CON SALSA DI POMODORINI PICCANTI</u>	18.50
Chicken breast pan seared in a spicy cherry tomato sauce, with zucchini, asparagus and roasted fingerling potatoes	
<u>MAIALE RIPIENO</u>	19.50
Pork loin stuffed with scallions, roasted peppers and fontina cheese, accompanied by grilled red onions and mashed potatoes	
<u>VITELLO CON PROSCIUTTO E SALVIA</u>	22.50
Veal medallions with prosciutto, sage, portobello and mashed potatoes	
<u>SALMONE DEL MARE ATLANTICO</u>	20.50
Atlantic salmon grilled and topped with grapes and pomegranate salsa, served with mashed potatoes and broccoli	
<u>CAPELANTE ALLA GRIGLIA CON SALSA DI LIMONE</u>	23.00
Sea scallops grilled with lemon sauce, over a fresh fig and arugula salad	
<u>TILAPIA CON SALSA ALLE VONGOLE</u>	20.50
Tilapia pan seared with clam sauce, served with mashed potatoes and asparagus	