APPETIZERS

Calamari Agrodolci - sweet & hot peppers,roasted garlic,balsamic plum 17.95/18.26 tomato,fresh basil, and ricotta ball Fried Avocado Sticks - long sliced Hass avocado, crispy com masa 15.95/16.51 batter, with a pinch of cilantro, lime and jalapeno served with chipotle mayo PASTAS Fresh Whole Wheat Rigatoni - broccoli, spinach, broccoli rabe, 24.95/25.82 cauliflower, caramelized onion, garlic and oil sauce Fresh Pappardelle al Carne - Braised tomato meat sauce with peas and 23.95/24.78 mushrooms topped with ricotta	
Calamari Agrodolci - sweet & hot peppers,roasted garlic,balsamic plum	Long Stem Roman Artichoke Francaise - lemon, butter, white wine 16.95/17.54 sauce topped with toasted breadcrumbs arreganato
PASTAS Fresh Whole Wheat Rigatoni - broccoli, spinach, broccoli rabe,	Calamari Agrodolci - sweet & hot peppers, roasted garlic, balsamic plum 17.95/18.26
Fresh Whole Wheat Rigatoni - broccoli, spinach, broccoli rabe,	Fried Avocado Sticks - long sliced Hass avocado, crispy corn masa 15.95/16.51
Fresh Pappardelle al Carne - Braised tomato meat sauce with peas and 23.95/24.78 mushrooms topped with ricotta Parmigiana Tri Fecta - 1/2 baked ziti, 1/2 baked lasagne over thin	PASTAS
Parmigiana Tri Fecta - 1/2 baked ziti, 1/2 baked lasagne over thin	Fresh Whole Wheat Rigatoni - broccoli, spinach, broccoli rabe, 24.95/25.82 cauliflower, caramelized onion, garlic and oil sauce
Parmigiana Tri Fecta - 1/2 baked ziti, 1/2 baked lasagne over thin	Fresh Pappardelle al Carne - Braised tomato meat sauce with peas and 23.95/24.78 mushrooms topped with ricotta
ENTRÉES Salmon Thermidor - Salmon in a lemon butter white wine sauce with	Parmigiana Tri Fecta - 1/2 baked ziti, 1/2 baked lasagne over thin 25.95/26.85
Salmon Thermidor - Salmon in a lemon butter white wine sauce with	
veal Caruso - Veal cutlets layered with spinach and eggplant in a white	ENTRÉES
Chicken Rollatine Florentine - breaded in a franchise sauce, stuffed 29.95/30.99 with mozzarella and spinach served with risotto Veal Chop Milanese - pounded thin and pan seared, topped with arugula 39.95/41.34 and Italian tomato salad Black Sea Bass Oreganate - over sautéed spinach, cannellini, and 32.95/34.10 cherry tomates halved	Salmon Thermidor - Salmon in a lemon butter white wine sauce with 33.95/35.14 artichoke hearts, mushrooms, and roasted peppers served with potato croquette
 with mozzarella and spinach served with risotto Veal Chop Milanese - pounded thin and pan seared, topped with arugula 39.95/41.34 and Italian tomato salad Black Sea Bass Oreganate - over sautéed spinach, cannellini, and 32.95/34.10 cherry tomates halved Drink Special 	Veal Caruso - Veal cutlets layered with spinach and eggplant in a white 32.95/34.10 wine demi glaze topped with mozzarella served with potato croquette
and Italian tomato salad Black Sea Bass Oreganate - over sautéed spinach, cannellini, and 32.95/34.10 cherry tomates halved Drink Special	
Drink Special	
Leprechaun Mimosa - with candy rainbow fruit strip	Drink Special
	Leprechaun Mimosa - with candy rainbow fruit strip