

DINNER

CLOSED MONDAYS

3 COURSES | \$45 PER PERSON

SELECT ONE FROM EACH COURSE

ANTIPASTI

Polpette o Salsicce

Choice of meatballs or sausage in bolognese sauce, served with crostini

Cuori di Carciofi

Seasoned artichoke hearts baked in lemon, garlic, capers, and parmigiano

Calamari Fritti

Served with spicy arrabiata sauce

SECONDI

Pollo Marsala

Sautéed with Sicilian marsala and mixed wild mushrooms

Vitello Saltimbocca

Veal scaloppine topped with Parma ham, sage, in a white wine sauce

Salmone Giudea

Fresh Scottish salmon, golden raisins, pine nuts, and shallots

Lasagna Al Forno

Our family recipe

DESSERT

Tiramisu

Sicilian Cannoli

