



DINNER



## ANTIPASTI

### **INSALATA MISTA**

Organic mixed baby greens, carrots, fresh tomato and home-made balsamic vinaigrette. (vegan)

### **INSALATA CESARE**

Classic Romaine lettuce with rosemary-garlic croutons, parmesan cheese and home-made dressing. (vegetarian)

### **MOZZARELLA DI BUFALA ALLA CIPOLINA**

Fresh mozzarella, tomato, basil, capers, red onion and extra-virgin olive oil. (vegetarian)

### **INSALATA CON PROSCIUTO COTTO**

Organic mixed baby greens, ham, marinated artichokes, fresh tomato, roasted red bell pepper and home-made lemon mustard vinaigrette.

### **BRUSCHETTA MONTEBIANCO ★**

Grilled garlic bread with fresh diced tomato, basil, extra virgin olive oil and fresh goat cheese. (vegetarian)

### **GAMBERI IN FESTA**

Baby spinach, saut é shrimp, roasted garlic, fresh chopped tomato, with brandy sauce, mild spicy.

### **POLENTA ALLA NOVARESE**

Grilled polenta topped with mild Italian sausage, saut é mushrooms and fresh tomato.

### **POLPETTE ALLA ARRABBIATA**

Home- made meat balls with spicy marinara sauce.

### **PIATTO MISTO**

Mixed cold cuts, mortadella, salami, ham and provolone cheese.

### **COZZE SCAMPI**

Mussels saut é in garlic and extra-virgin olive oil.

### **MINISTRONE ALLA GENOVESE**

Home- made mixed vegetable broth with small pasta and a touch of pesto. (vegan)

### **ZUPPA DEL GIORNO (vegan)**



## PRIMI

### **RAVIOLI DELLA NONNA**

Home-made ravioli, filled with spinach and ricotta, onions flamed in vodka with marinara-cream sauce (vegetarian)

### **GNOCCHI AL PESTO**

Home-made potato dumplings mixed with pepperoncini pesto sauce (vegetarian)

### **CAPELLINI PESCATORE**

Angel hair pasta with shrimp, mussels, clams, calamari, mixed fresh fish in a mild spicy marinara sauce.

### **SPAGHETTI CARBONARA ★**

Spaghetti, pancetta, egg, black pepper and Alfredo sauce.

### **FETTUCINE BOLOGNESE ★**

Flat noodles with ragu beef sauce.

### **SPAGHETTI ALLA CRISTIANO**

Spaghetti with saut é chicken, baby spinach, garlic, chili flakes and extra-virgin olive oil.

### **SPAGHETTI AL CARTOCCIO**

Spaghetti, mussels, onion, mixed olives, capers, fresh tomato and extra-virgin olive oil.

### **FETUCCINE ALFREDO CON POLLO**

Flat noodles with chicken, peas and Alfredo sauce.

### **PENNE ALLA VODKA**

Pasta tubes with onion flamed in vodka in a marinara creame sauce. (vegetarian)

### **FARFALLE MAMMA MIA**

Bowtie pasta with pancetta, pork tenderloin, mushrooms in a light tomato-basil sauce.

### **FARFALLE E SALSICCIA**

Bowtie pasta with Italian sausage, red bell-pepper, onions, in a light tomato-basil sauce.

**ORGANIC WHOLE WHEAT PENNE**

**or**

**GLUTTEN FREE ORGANIC BROWN RICE FUSILLI**



## SECONDI

### **POLLO AL LIMONE E CAPPERI**

Skinless-boneless breast of chicken saut é with fresh lemon juice, capers and brown-veal sauce served with vegetables.

### **POLLO NOVECENTO**

Skinless-boneless breast of chicken saut é with mushrooms and marsala wine sauce, side of vegetables.

### **POLLO AL PESTO**

Skinless-boneless breast of chicken saut é with pesto sauce served with a side of penne arrabbiata.

### **POLLO AI PEPERONI E FORMAGGIO**

Skinless-boneless chicken breast layered with red bell-pepper and fontina cheese, brown veal sauce, served with penne vodka.

### **BISTECCA ALLA PIZZAIOLA ★ WEEKEND ONLY**

Grilled New York steak with kalamata olives fresh tomato, marinara served with a side of vegetables

### **PESCE DEL GIORNO ★**

## DOLCI

### **TIRAMISU ★**

Lady fingers, espresso, and mascarpone cheese topped with grated chocolate. Home-made.

### **PANNA COTTA**

Cream, sugar, brandy, vanilla and caramel. Home-made.

### **DESSERT OF THE WEEK**

## BEVANDE

### **FRESH HOME-MADE LEMONADE**

### **ARNOLD PALMER (iced tea-lemonade mix)**

### **ICED TEA**

### **COKE – regular or diet**

### **7-UP OR ROOT BEER**

### **ESPRESSO**

### **DOUBLE ESPRESSO**

### **CAPPUCCINO**

### **CAFFELATTE**