



## Pesce (Fish)

**Grilled di Salmone** ~ Steak topped with spinach and garlic in a lemon butter sauce | 18<sup>50</sup>

**Piccata di Salmone** ~ Norwegian Salmon topped with baby shrimp, mushrooms, lemon and herbs | 18<sup>50</sup>

**Gamberetti Griglia** ~ Grilled shrimp marinated with leek and fresh herbs | 18<sup>50</sup>

**Scampi a l'Aglio** ~ Jumbo shrimp with mushrooms baked in a garlic pesto tomato sauce | 19<sup>00</sup>

**Dentice Livornese** ~ Red Snapper with tomato, capers and Kalamata olives in an herb sauce | 18<sup>75</sup>

**Trout Griglia Rossini** ~ Stuffed with mushrooms, parsley and baby shrimp in a lemon-butter sauce | 17<sup>50</sup>

**Grilled Swordfish Steak** ~ In a wine-Gorgonzola cream sauce | 18<sup>75</sup>

## Carne (Meat)

**Pollo a la Siciliana** ~ Chicken breast sauteed with capers, Kalamata olives in a light tomato sauce | 16<sup>50</sup>

**Pollo a la Parmigiana** ~ Chicken breast with Mozzarella cheese in a tomato sauce | 17<sup>00</sup>

**Vitello a la Valbostana** ~ Veal with julienned Prosciutto, fresh Mozzarella in a lemon butter sauce | 18<sup>95</sup>

**Piccata Vitello al Limone** ~ Veal piccata sauteed with capers in a lemon butter sauce | 17<sup>50</sup>

**Scalopini de Vitello al Funghi** ~ Veal Medallions with fresh mushrooms in a brandy cream sauce | 18<sup>50</sup>

## House Specialties

**Linguini Agnello** ~ Spicy lamb strips marinated in garlic, balsamic vinegar, pesto and tomato | 16<sup>50</sup>

**Linguine Frutti di Mare** ~ Shrimp, scallops, mussels and squid in a tomato-lobster sauce | 18<sup>50</sup>

**Tortellini Giafranco** ~ Norwegian Salmon poached in white wine and fresh spinach served on a bed of capellini in a saffron vodka sauce | 18<sup>50</sup>

**Tilapia Griglia Rossini** ~ Grilled Tilapia with capers and shallots served in a lemon butter sauce | 17<sup>50</sup>

**Bistecca Griglia Cosa Nostra** ~ Grilled New York Strip steak with baby shrimp, rosemary and Gorgonzola cheese | 20<sup>50</sup>

**Piccata Marsala** ~ Veal medallions with mushrooms in Marsala wine sauce | 18<sup>95</sup>