



## ANTIPASTO

<b>BACCALA FRITTI</b>	<b>\$16</b>	<b>OYSTERS</b>	<b>\$18</b>
Fried fish egg batter		Raw Oysters	
<b>CARCIOFI AL FORNO</b>	<b>\$14</b>	<b>OYSTERS ROCKEFELLER</b>	<b>\$18</b>
Served with Pancetta artichokes cream sauce and mozzarella cheese on top.		Oysters stuffed with spinach celery mascarpone in Sambuca sauce	

## ENTREE

<b>HOMEMADE MANICCOTTI</b>	<b>\$14</b>	<b>RISOTTO DEL PORTO</b>	<b>\$26</b>
Baked rolled pasta in ricotta cheese over fresh Vodka sauce and mozzarella cheese on top		Served with shrimp asparagus and creamy Zafferano sauce over Risotto.	
<b>BRACIOLE</b>	<b>\$29</b>	<b>OSSOBUCCO</b>	<b>\$34</b>
Rolled Flank Steak stuffed with bacon and seasoned breadcrumbs		Milanese served with carrots and leeks in tomato sauce over Risotto.	
<b>POLLO ALLA SALTIMBOCCA</b>			<b>\$32</b>
Chicken sautéed in butter white wine sauce with prosciutto and Gorgonzola cheese on top served with vegetables and roasted potatoes.		<b>BAKED ORANGE ROUGHY</b>	
	<b>\$36</b>	Fillet served with spinach and seasoned bread crumbs.	
<b>CHILEAN SEA BASS</b>			<b>\$34</b>
Toscano Style- served with porcini mushrooms and risotto over porcini sauce.		<b>HALIBUT CARCIOFI</b>	
		White fish served with artichokes spinach roasted red peppers sautéed in a butter garlic white wine sauce	

