

**SPECIALS OF THE WEEK**

**APPETIZERS**

<b>Imported Zizzona Mozzarella di Battipaglia (4 Serving Size)</b> .....	<b>\$59</b>
<i>Special mozzarella stuffed with cherry mozzarella and creamy milk with local grass-fed cow milk from Battipaglia (Salerno), served with Parma prosciutto &amp; local organic farming heirloom tomatoes</i>	
<b>Prosciutto di Parma &amp; Melon, Mozzarella Di Battipaglia</b> .....	<b>\$28</b>
<i>Prosciutto di Parma, Cantaloupe melon, 1/2 buffalo mozzarella from Campagna, balsamic, Evoo</i>	
<b>Polipo alla Napoletana</b> .....	<b>\$29</b>
<i>Roasted Octopus served with escarole, Taggiasca olives, pine nuts, and served toasted bread on the side</i>	
<b>Burrata Cardinale</b> .....	<b>\$28</b>
<i>Burrata prepared with Williams pear marinated in Barolo red wine and served with pinzimonio sauce and Parma prosciutto aged 24 months</i>	
<b>Carpaccio di Filetto</b> .....	<b>\$32</b>
<i>Thinly sliced filet mignon with mustard and anchovies' sauce, and capers' leaves, toasted bread on the side</i>	
<b>Polpette Napoletane</b> .....	<b>\$26</b>
<i>Polpette filled with eggplant, sausage, basil, breadcrumbs, herbs, provola cheese, parmigiano, served over tomatoes sauce, topped with stracciatella cheese</i>	
<b>Pizza Special</b> .....	<b>\$28</b>
<i>Pizza w/ pancetta, grilled eggplants, topped with shredded parmigiano &amp; Stracciatella burrata cheese.</i>	

**PASTA & RISOTTO**

<b>Spaghettoni alla Chitarra Vongole &amp; Seabass</b> .....	<b>\$37</b>
<i>Homemade big spaghetti w/ clams and seabass, San Marzano plum tomato filet sauce</i>	
<b>Gnocchi Alla Norma</b> .....	<b>\$33</b>
<i>Potato gnocchi, served w/ eggplants, buffalo mozzarella fondu, topped with shaved dry ricotta cheese.</i>	
<b>Ravioli Lobster</b> .....	<b>\$36</b>
<i>Ravioli filled w/Mediterranean lobster, in mint, butter &amp; sage sauce, topped with burratina mozzarella on top</i>	
<b>Risotto Lobster in Pink Sauce</b> .....	<b>\$36</b>
<i>Risotto parmigiano, 1/2 Lobster, vodka pink sauce (shrimp and lobster stock)</i>	
<b>Risotto Porcini &amp; Tartufo Nero</b> .....	<b>\$48</b>
<i>Risotto parmigiano, porcini mushrooms, topped with fresh shaved black truffle from Alba, Italy</i>	

**ENTRÉE.**

<b>Filet Mignon Voronoff</b> .....	<b>\$56</b>
<i>10 oz prime filet mignon, served with Voronoff Worchester cream sauce, over a toasted bread w/veggie of the day</i>	
<b>Ribeye Tagliata</b> .....	<b>\$47</b>
<i>16 oz Sliced ribeye served w/ arugula salad and sh Helvetica Neueaved 24 months parmesan cheese.</i>	
<b>Grigliata di Pesce</b> .....	<b>\$39</b>
<i>grilled swordfish, big calamari, 1 jumbo prawns, marinated in mint garlic, lemon &amp; Evo w/veggie of the day</i>	
<b>Cocktail of Week: Positano Spritz</b> .....	<b>\$19</b>