

## **Dinner**

### **Antipasti**

#### **Mozzarella Amalfitana**

Fresh homemade mozzarella, artichokes, portobello mushrooms, roasted peppers with lemon juice, balsamic vinegar, extra virgin olive oil and diced tomato.

#### **Gamberetti and Cannellini**

Tender delicate shrimp tossed with white beans, rice, red sweet onion, in a balsamic dressing and mixed salad.

#### **Flor di Latte and Melanzane**

Fresh homemade mozzarella on a slice of grilled eggplant topped with a slice of fresh tomato, balsamic and extra olive oil dressing in mixed salad.

#### **Grilled polenta Siciliana**

Corn meal with roasted peppers, onions, and mushrooms.

#### **Grilled polenta Bolognese**

Corn meal with ragu sauce topped with smoked mozzarella.

#### **Cozze Caprese**

Fresh steamed mussels, cooked in a delicate tomato and basil sauce with a touch of wine and garlic.

#### **Calamari**

Grilled whole baby squid, topped with red and yellow sweet peppers, lightly spiced.

#### **Carciofi Farciti**

Fresh artichoke hearts stuffed with fontina cheese and baked.

### **Calamari Fritti con Zucchini**

Deep fried rings of calamari and french fried zucchini.

### **Melanzane Riviera**

Stuffed eggplant topped with mozzarella and baked in a touch of tomato sauce.

### **Soups**

#### **Lenticchie**

Fresh lentil soup.

#### **Broccoli and zucchini**

Fresh chopped broccoli and zucchini, in a delicate broth with a touch of garlic, a taste of fresh tomato and angel hair topped with parmesan cheese.

#### **Pasta Fagioli**

Tuscan white bean soup, with pasta, and a touch of tomato.

### **Salads**

#### **Portobello**

Portobello mushrooms, arugula, shaved Parmigiano.

#### **Caesar**

#### **Mista**

Chopped radicchio, arugula, endive, mushrooms in a balsamic vinegar, lemon juice, diced tomato and extra virgin olive oil.

#### **Gamberi Dadolati**

Chopped shrimp, chopped broccoli, diced fresh tomato in a balsamic vinaigrette dressing over mixed greens.

## **Pasta**

### **Fusili al Telefono**

Spring shaped pasta, tomato, basil, pieces of mozzarella and sprinkled parmigiano.

### **Agnolotti del Magnifico**

Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.

### **Capellini Mangiami Mangiami**

Angel hair pasta with arugula, peas in a tomato sauce and onions.

### **Rigatoni del Divino**

Tube shaped pasta, tomato and aged ricotta cheese sprinkled.

### **Capellini Primavera**

Angel hair with fresh vegetables and fresh tomato.

### **Linguine del Selvaggio**

Flat, thin pasta in garlic and oil, topped with three types of mushrooms, mozzarella and sundried tomatoes.

### **Linguine Nettuno**

Flat, thin pasta served in an array of fresh seafood fish and tomato.

### **Fettuccine Dolce Vita**

Fettuccine in a cream sauce with mushrooms and peas.

### **Linguine Vongole**

Flat, thin pasta, fresh clams in tomato sauce or white clam sauce.

### **Tortellini Aurora**

Rounded pasta filled with veal served with pink cream sauce.

### **Pennette Harry's Bar**

Penne pasta, garlic, oil and fresh spinach, and a sprinkled parmigiano cheese and a touch of tomato sauce, sundried tomatoes and pinenuts.

### **Capellini Tomato**

### **Pappardelle 3 Gusti**

Fettuccine in a tomato and meat sauce topped with fontina cheese, a touch of cream, mozzarella and parmigiano.

### **Fettuccine Genovese**

Fettuccine in a creamy tomato pesto with baby shrimp and pinenuts.

### **Carpaccio**

### **Il Carpaccio - Manzo**

Filet Mignon

### **Arugola and Parmigiano**

### **Portobello and Parmigiano**

### **Carciofi and Parmigiano**

### **Il Carpaccio di Pesce**

Fish

### **Salmon, Arugola and Parmigiano**

### **Swordfish**

Slices of orange, pink peppercorn, lemon and olive oil.

### **Tuna**

Slices of avocado, baby shrimp, lemon and olive oil.

### **Pizza**

Pizza from our wood burning oven.

### **Margherita**

Tomato sauce and mozzarella.

### **Capricciosa**

Tomato sauce, fresh artichokes and mozzarella.

### **Inglese**

Smoked salmon and goat cheese.

### **Quattro Formaggi**

Mozzarella, feta, fontina and parmigiano with tomato sauce.

### **Quatro Stagioni**

Eggplant, spinach, mozzarella cheese, peppers and mushrooms.

### **Portobello**

Tomato sauce, fresh Portobello mushrooms and mozzarella.

### **Rugantino**

Tomato sauce, arugula and goat cheese.

### **Pizza Pizzerella**

Tomato sauce, arugula, prosciutto and mozzarella. [/text\_output]

### **Cami**

### **Scaloppini Montecarlo**

Veal scaloppini sautéed in a cream sauce, shiitaki mushrooms, topped with a touch of champagne.

### **Scaloppini Portobello**

Veal scaloppini sautéed with a touch of marsala wine, topped with sliced Portobello mushrooms.

### **Scaloppini Picatta**

Veal scaloppini served in a light lemon butter sauce with roasted peppers and capers.

### **Lombata Milanese**

Flattened veal chop lightly breaded and sautéed with fresh diced tomatoes, arugula, lemon, radicchio, juice, balsamic vinegar and extra virgin olive oil.

### **Nodino**

Veal chop simply done on the grill.

### **Lombata Passana**

Flattened veal chop with artichokes and roasted potatoes.

### **Lombata Portabello**

Flattened veal chop sauteed in marsala wine topped with sliced portabello mushrooms.

### **Lamb chops**

Succulent rack of lamb broiled to perfection.

### **Chicken**

### **Pollo Piccata**

Breast of chicken sautéed in a lemon butter sauce, topped with roasted peppers, capers and a touch of white wine.

### **Pollo Farcito**

Breast of chicken stuffed with fresh spinach and mozzarella cheese, gratinee with a touch of cream.

### **Pollo al Carboni**

Breast of chicken simply done on the grill, served with vegetable of the day.

## **Pesce**

### **Tonno Ammiraglio**

Grilled fresh tuna, in a asparagus and mushroom sauce, lemon and butter.

### **Salmone a Letto**

Fresh salmon pan sautéed with olive oil and garlic served on a bed of spinach with roasted potatoes.

### **Pescespada Acapulco**

Swordfish with artichokes, lemon butter, white wine and diced shrimp.

### **Dentice Pescatore**

Fillet of fresh red snapper, topped with thin slices of potatoes, onions and a touch of tomato and shrimp.

## **Steaks**

### **Bistecca Tre Colori**

Sirloin steak grilled, topped with arugula, radicchio, fresh diced tomato, in a lemon, extra virgin olive oil, balsamic vinegar dressing.

### **Bistecca Montepulciano**

Sirloin steak sautéed with roasted peppers and mushrooms in a light tomato sauce topped with a touch o wine.

### **Bistecca Cypriani**

Sirloin steak sautéed with green peppercorn, brandy and a touch of cream.

### **Risotto**

#### **Risotto Fruti di Mare**

Risotto in an array of fresh seafood.

#### **Risotto al Porcini**

Risotto with porcini mushroom.

#### **Risotto Primavera**

Risotto with fresh vegetables of the day.

#### **Risotto Dolce Vita**

Risotto, diced shrimp, spinach and goat cheese.