



## ANTIPASTI e ZUPPE

Our chef's selection of antipasti, served table side



### INSALATA CANALETTO

Seasonal greens with tomato, cucumber and olives



### MINISTRONE

A flavorful tomato broth consisting of white beans, pasta shells, fresh vegetables and thyme



### ZUPPA DI PESCE

Assorted seafood simmered with vegetables, tomatoes, flat parsley and saffron

## PASTA, CARNE, PESCE e POLLO

### PENNE ALLA VODKA

A deliciously light combination of our pomodoro sauce, cream and vodka



### LINGUINI FRUTTI DI MARE

Linguini pasta with clams, mussels, shrimps and scallops tossed in garlic, onions and cherry tomatoes



### BAKED MEAT LASAGNA POMODORO

Baked with meat and tomato sauce and gratinated with four cheese sauce



### VEAL MILANESE

Breaded veal scaloppini with porcini mushrooms, spaghetti and vegetables





**CHICKEN MARSALA SCALOPPINI**

Tender scallops of chicken breast glazed with Marsala wine. Served with linguini pasta tossed with tomato and roasted garlic



**COD PUTANESCA**

Marinated in lemon, oregano and olive oil, quickly sautéed and coated with a flavorful herbed tomato concassée with kalamata olives, capers and chopped parsley, served with grilled cheese polenta and balsamic glaze



**SPAGHETTI WITH MEATBALLS**

The classic way to eat spaghetti; home made meatballs braised in a tomato and meat sauce served over olive oil tossed spaghetti

**DOLCI**

**TRIO OF TIRAMISÙ**

Italy's most famous dessert: presented in three flavored variations, espresso, lemon and Amaretto



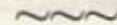
**LIMONCELLO CREMÈ**

Refreshing crème topped with Tuscan lemon liqueur



**MILLE-FEUILLE OF MADAGASCAR CHOCOLATE**

With walnut praline and ice-cream



**GELATO**

A refreshing and full-flavored selection: Strawberry, Pistachio, Vanilla Bean and Gianduia

"The US Food and Drug Administration advises that eating uncooked or partially cooked meat, fish, seafood, poultry and/or eggs may present a health risk"