

Chef G's CRAFTIONS

APPETIZERS

FORMAGGIO DI CAPRA \$15

Breaded goat cheese , baked in a zesty marinara sauce , served with toasted bread

INSALATA DI BARBABIETOLA \$15

Spring mix, roasted beets, toasted walnuts, dried cranberries, red onion, goat cheese, champagne vinaigrette

ENTREES

RISOTTO DI GIORNO \$38

Sautéed shrimp, green shell mussels, saffron, roasted garlic, fire roasted peppers, arborio rice , white wine

PETTINE \$45

Pan seared blackened scallops and shrimp, served over arugula and bacon risotto cake, julienne vegetables, lemon cream sauce

FILETTO DI MAIALE \$32

Sautéed thin slices of pork tenderloin, mushrooms, scallions, bacon bits, mashed potatoes, marsala cream sauce

PASTA DELLA NONNA \$35

Sautéed shrimp, shiitake mushrooms, asparagus, sun dried tomatoes, rigatoni pasta, pesto cream sauce

DESSERT

MELE CAMELLATE \$12

Caramelized green apples, walnuts, served over vanilla gelato, caramel sauce

