

# Tonight's Specials

## Featured Wine

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### **Super Tuscan, Capezzana, Barco Reale**

This sangiovese, cabernet blend has excellent fruit, nice body and a long finish. A great Super Tuscan value! 11/15/42

## Featured Starters

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### **Warm Goat Cheese Salad**

Goat cheese with a crushed walnut crust, baked until golden, served on a bed of fresh greens with our housemade creamy balsamic dressing & croutons 11.5

### **Sicilian Orange Salad**

Sweet and juicy Naval oranges over house greens with gorgonzola, red onion, fennel and kalamata olives with white balsamic vinaigrette 9.5

## Featured Entrées

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### **Baked Stuffed Trout**

Stuffed and baked with caramelized shiitake mushrooms and bacon lardons, served over wilted spinach with charred tomato vinaigrette 24

### **Tagliatelle with Shrimp**

Our house-made tagliatelle with shrimp, shallots, spinach and cherry tomatoes prepared in a white wine and shrimp stock reduction 22

### ★ **Paccheri Pasta with Pistachio Sausage**

Our fabulous house-made pistachio sausage tossed with paccheri pasta and spinach in a light tomato and white wine sauce. 22

### **Eggplant Rollatini**

Thinly sliced, breaded native eggplant, filled with ricotta and Parmigiano Reggiano cheese and topped with our housemade toscano sauce and mozzarella. Baked in the oven until bubbling hot and topped with arugula 19.5

### **Butternut Squash Ravioli in Butter Sage Sauce**

Our house-made ravioli with roasted butternut squash, fresh ricotta and Parmigiano Reggiano in a butter and sage sauce 20

### **Hanger Steak "alla tagliata"**

Italy's most popular steak, sliced and served with french fries and garnished with grilled asparagus 25

### **Passatelli with PEI Mussels**

Homemade pasta of Parmigiano Reggiano, breadcrumbs, egg and flour. This traditional pasta is as unique as it is delicious. Tossed with Prince Edward Island Mussels steamed in white wine, tomato, garlic and parsley 22