

# Tonight's Specials

## Featured Wine

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### **Rosso, Corvina, Scaia**

This medium-bodied Corvina has a nice balance and a lovely finish. A modern wine with old world charm 11/15/40

## 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

### ♥ **Local Heirloom Tomatoes and Burrata Cheese**

Local Heirlooms of all varieties paired with Liuzzi's Burrata cheese, drizzled with extra virgin olive oil and served with grilled crostini 14.5

### **Heirloom Panzanella, Florentine Tomato Salad**

locally grown, organic heirloom tomatoes, with cucumbers and fresh basil. Dressed with extra virgin olive oil and a trace of red wine vinegar. A real Florentine seasonal specialty 10

## Featured Entrées

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### ★ **Brodetto**

A classic comfort food from Le Marche, this dish is celebrated annually with a festival in August, showcasing the local seafood. Rhode Island Littlenecks and Calamari, Gulf Coast Shrimp, and Flounder lend their flavors to a light tomato sauce. Served with grilled crostini.  
27.50 per person (Minimum 2 ppl)

### **Tagliatelle with Shrimp**

Our house-made tagliatelle with shrimp, shallots, spinach and cherry tomatoes prepared in a white wine and shrimp stock reduction 23

### **Eggplant Rollatini**

Thinly sliced, breaded native eggplant, filled with ricotta and Parmigiano Reggiano cheese and topped with our housemade toscano sauce and mozzarella. Baked until bubbling hot and topped with arugula 20

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

Italy's most popular steak, sliced and served with french fries and garnished with grilled asparagus 26.5

### **Homemade Feather Light Gnocchi**

Handmade gnocchi served with your choice of homemade Pomodoro sauce or ala crema di Parmigiano 20

### **Homemade Ravioli "Quattro Formaggi"**

Our oversized house made ravioli stuffed with a delicious mixture of Ricotta, Parmigiana Reggiano, Asiago, and Mozzarella cheeses with a hint of parsley served with pomodoro sauce 20