



Primi: *Brick Oven baked Flatbread topped with Fresh Figs , Prosciutto di Parma and Fontina Cheese, drizzled with Truffle Oil , served "oven to table" on an authentic wood Paddle. (serves 2)* 22

Pasta: *Penne Toscana: Fresh Grilled Pork Tenderloin, Flame Roasted Peppers and Wild Mushrooms sautéed in a Sherry Wine Brown Sauce over Penne Pasta* 28

Pasta: *Rigatoni Calabrese: Fresh Sliced "Italian Style" sausage and Broccoli Rabe, Sautéed in a Roasted Garlic and Extra Virgin Olive Oil Sauce over Rigatoni* 27

Entrée: *Chicken Cacciatore: Braised White Meat Chicken, with Red Bell Peppers, Onions, Mushrooms in a White Wine and Garlic Plum Tomato sauce, side of Roasted Potatoes* 34

Wine Specials

"The Prisoner" Red Blend 19 Gl/90 Bt

"The Prisoner" Cabernet 26 Gl /110 Bt

Mer Soleil Pinot Noir 14 Gl/54 Bt

~ Buon Appetito ~