

# SPECIALS



## **ACCIUGHE**

ITALIAN CURED ANCHOVY FILETS  
DRESSED IN OLIVE OIL AND PARSLEY 5.00

## **OLIVE E NOCI**

HOUSE MARINATED OLIVES  
AND MARCONA ALMONDS 10.00

## **MOMO MUSSELS**

PRINCE EDWARD ISLAND MUSSELS STEAMED IN  
A WHITE WINE, CITRUS, FENNEL CHILI BROTH. 17.00  
ADD HOUSE MADE TRENNETTE PASTA 8.00

## **LAMB MEATBALLS**

SERVED WITH HOUSE YOGURT SAUCE, MINT PESTO  
AND PINK PEPPERCORNS 16.00

## **ROASTED RUBY BEET SALAD**

PESTO MARINATED FETA CHEESE & BEETS WITH  
GREENS IN A BALSAMIC VIN TOPPED SUNFLOWER  
SEEDS AND A POMEGRANATE DRIZZLE 13.00

## **PAPPARDELLE INTEGRALI ALLA GIARDINIERA**

HOUSE MADE WHEAT NOODLES TOSSED IN A TOMATO ROSEMARY  
SAUCE WITH ONIONS, CARROTS, CELERY AND PEAS 17.50  
ADD CHICKEN 4.50 SAUSAGE 5.00 SHRIMP 6.00

## **TAGLIATELLE AL CACAO**

HOUSE MADE COCOA FLAT NOODLES WITH  
PROSCIUTTO, GRUYERE CHEESE AND PEAS  
IN A CREAM SAUCE. 18.00 ADD CHICKEN 4.50

## **PORK MILANESE**

PANKO CRUSTED PORK LOIN TOPPED  
WITH AN ARUGULA SALAD AND PARMIGIANO 22.00