

# appetizer menu

**BRUSCHETTE MISTE** grilled Ciabatta Bruschetta with Baked Fresh Goat Cheese, Oil Cured Olives, Grape Tomatoes and Fresh Mozzarella *4.75 per person*

**PERE CON MASCARPONE E PROSCIUTTO** fresh Pear with Mascarpone Cheese Wrapped with Prosciutto de Parma, Black Olives and E.V.O.O. *4.95 per person*

**CALAMARI FRITTI** crispy Fried Calamari with Roasted Garlic Tomato Sauce *4.95 per person*

**BRUCHETTONE DI TONNO** seared Ahi Tuna with Artichokes and Basil on Grilled Tuscan Bread with Black Olives Tapenade *6.25 per person*

**GAMBERI CON PANCETTA** grilled Shrimp Wrapped with Pancetta *6.25 per person*

**ARANCINI** Traditional Italian Fried Rice Balls Stuffed with Cheese or Meat *4.25 per person (Cheese) 4.50 per person (Meat)*

**RAVIOLI FRITTI** Homemade Fried Ravioli Stuffed with Spinach Ricotta Cheese *4.25 per person*

**SPIEDINO DI SALMON** Grilled Marinated Salmon Skewers *7.95 per person*

**SPIEDINO DI VITELLO** Grilled Marinated Filet Skewers *6.95 per person*

**FUNGHI RIEPIENI** Oven Baked Mushroom Caps Stuffed with Parmesan Cheese and Pancetta *3.95 per person*

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## *pizze*

*\$8.95 per person  
Private Dinner Menu Packages include Pizza*

**MARGHERITA** Mozzarella, Tomato Sauce and Fresh Basil

**CONTADINA** Fontina Cheese, Garlic, Fresh Tomato, Roasted Chicken and Arugula Salad

**SALSICCIA** Provolone Cheese, Tomato Sauce, Roasted Red Peppers, Italian Sausage with Fresh Basil

**PEPERONI** Mozzarella, Tomato Sauce and Italian Pepperoni

*authentic italian*