

La Primavera

Antipasti, Insalata e Zuppe

Seasonal Fresh Tomato and Buffalo Mozzarella Salad

heirloom tomatoes, imported buffalo mozzarella, fresh asparagus 14-

Eggplant and Mozzarella "Sandwiches"

fried imported buffalo mozzarella stuffed eggplant over parsley sauce 8-

Shaved Asparagus Pizza

shaved asparagus, lemon ricotta, pancetta, romano cheese 9-

Warm Crab Cocktail

colossal crab meat lightly sauteed with butter 13-

Specialità di Pasta

Artichoke Risotto

*imported italian arborio rice, simmered with chicken stock and white wine with baby artichokes and romano cheese
ala carte 13- dinner 15-*

Linguine with White Clam Sauce

*classic preparation with a variety of fresh whole and baby clams in a spicy white wine sauce
ala carte 17- dinner 19-*

Fresh Seafood Cannelloni

*assorted shellfish and seafood in homemade crepes with vodka and beschamel sauce
ala carte 17- dinner 19-*

Scallops with Orange Sauce over Mint Tagliatelle

*seared jumbo scallops in a creamy orange scented sauce over homemade mint tagliatelle pasta
ala carte 19- dinner 21-*

Fresh Eggplant Penne

*tossed with eggplant, smooth tomato sauce and fresh mozzarella
ala carte 11- dinner 13-*

Asparagus Ravioli

*homemade with walnut sauce
ala carte 15- dinner 17-*

Spaghettini with Fresh Crab Sauce

*with onions and fresh tomatoes tossed in a lemon garlic sauce
ala carte 18- dinner 20-*

Roman Style Fusilli

*tossed with spinach, prosciutto and garlic in a cream sauce
ala carte 13- dinner 15-*

Penne with Three Cheeses

*with romano, gorgonzola and fontina cheeses
ala carte 11- dinner 13-*

Rigatoni with Five "Lilies"

*five freshly caramelized onions - spanish, red, leeks, scallions and chives topped with freshly grated ricotta salata
ala carte 14- dinner 16-*

Secondi Piatti

Thyme Roasted Halibut

*thyme roasted halibut filet, oven roasted potatoes and root vegetables drizzled with extra virgin olive oil
ala carte 24- dinner 26-*

Grilled Fresh Swordfish

*hand cut fresh swordfish, seasoned and cooked over our oak burning grill, served with sauteed spinach and pasta
ala carte 24- dinner 26-*

Veal Nodino

*hand cut veal loin, grilled and topped with sauteed wild mushrooms, served with parmesan mashed potatoes
ala carte 27- dinner 29-*

Spring Baby Lamb Chops

*australian spring baby lamb chops with pesto parmesan crust, over parmesan mashed potatoes and sauteed broccoli rabe
ala carte 29- dinner 31-*

Prosciutto Wrapped Jumbo Shrimp

*jumbo shrimp wrapped in prosciutto over risotto and sauteed spinach
ala carte 23- dinner 25-*

*all Specialita di Pasta and Secondi Piatti served with freshly baked bread basket and accompaniments
dinner includes choice of baby field green or caesar salad*