

## ANTIPASTI e ZUPPE

Our chef's selection of antipasti, served table side

### INSALATA CANALETTO

Seasonal greens with tomato, cucumber and olives

### MINISTRONE

A flavorful tomato broth consisting of white beans, pasta shells, fresh vegetables and thyme

### ZUPPA DI PESCE

Assorted seafood simmered with vegetables, tomatoes, flat parsley and saffron

## PASTA, CARNE, PESCE e POLLO

### PENNE ALLA VODKA

A deliciously light combination of our pomodoro sauce, cream and vodka

### LINGUINI FRUTTI DI MARE

Linguini pasta with clams, mussels, shrimps and scallops tossed in garlic, onions and cherry tomatoes

### BAKED MEAT LASAGNA POMODORO

Baked with meat and tomato sauce and gratinated with four cheese sauce

### VEAL MILANESE

Breaded veal scaloppini with porcini mushrooms, spaghetti and vegetables

### CHICKEN MARSALA SCALOPPINI

Tender scallops of chicken breast glazed with Marsala wine. Served with linguini pasta tossed with tomato and roasted garlic

### COD PUTANESCA

Marinated in lemon, oregano and olive oil, quickly sautéed and coated with a flavorful herbed tomato concassée with kalamata olives, capers and chopped parsley, served with grilled cheese polenta and balsamic glaze

### SPAGHETTI WITH MEATBALLS

The classic way to eat spaghetti; home made meatballs braised in a tomato and meat sauce served over olive oil tossed spaghetti

## DOLCI

### TRIO OF TIRAMISÙ

Italy's most famous dessert: presented in three flavored variations, espresso, lemon and Amaretto

### LIMONCELLO CRÉMÉ

Refreshing crème topped with Tuscan lemon liqueur

### MILLE-FEUILLE OF MADAGASCAR CHOCOLATE

With walnut praline and ice-cream

### GELATO

A refreshing and full-flavored selection: strawberry, pistachio, vanilla and chocolate