

CALABRIA MENU

\$24 / person excluding drinks, gratuity and taxes.
Dessert may be added with an additional cost of \$7 per person.

INSALATA & ZUPPA

MISTICANZA

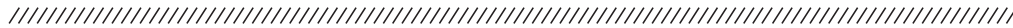
Fresh seasonal lettuces, fennel, celery, radish slices, cherry tomatoes, and Padano cheese all tossed in a white wine vinaigrette.

INSALATA MARIO

Romaine hearts, croutons, garlic, anchovy, extra virgin olive oil, artisan pancetta, lemon and parmigiana vinaigrette.

ZUPPA DI STAGGIONE

Each day Chef Julie makes a fresh soup for you to enjoy.



SECONDI

RIGATONI SORRENTO

Mozzarella di bufala, zucchini, fresh chilies, light cherry tomato sauce and basil

LASAGNA

Layers of fresh pasta, mozzarella, bolognese sauce and ricotta cheese.

FARFALLE AL FORNO

Baked farfalle with mushrooms, prosciutto, peas, parmigiana, white wine sauce.

SPAGHETTI E POLPOTTE

House made veal and ricotta meatballs with bucatini noodles, and our fresh tomato sauce.

