

## ANTIPASTI

OUR CHEF'S SELECTION OF ANTIPASTI, SERVED TABLE SIDE

### INSALATA E ZUPPE

#### INSALATA CANALETTO

SEASONAL GREENS WITH TOMATO, CUCUMBER AND OLIVES

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#### MINISTRONE

A FLAVORFUL TOMATO BROTH CONSISTING OF WHITE BEANS, PASTA SHELLS, FRESH VEGETABLES AND THYME

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#### 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

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#### LINGUINI FRUTTI DI MARE

LINGUINI PASTA WITH CLAMS, MUSSELS, SHRIMPS AND SCALLOPS TOSSED IN GARLIC, ONIONS AND CHERRY TOMATOES

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#### BAKED MEAT LASAGNA POMODORO

BAKED WITH MEAT AND TOMATO SAUCE AND GRATINATED WITH FOUR CHEESE SAUCE

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#### VEAL MILANESE

BREADED VEAL SCALOPPINI WITH PORCINI MUSHROOMS, SPAGHETTI AND VEGETABLES

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#### CHICKEN MARSALA SCALOPPINI

TENDER SCALLOPS OF CHICKEN BREAST GLAZED WITH MARSALA WINE.  
SERVED WITH LINGUINI PASTA TOSSED WITH TOMATO AND ROASTED GARLIC

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#### 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 GLACE

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#### SPAGHETTI WITH MEATBALLS

THE CLASSIC WAY TO EAT SPAGHETTI; HOMEMADE 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

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#### LIMONCELLO CRÈMÈ

REFRESHING CRÈME TOPPED WITH TUSCAN LEMON LIQUEUR

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#### MILLE-FEUILLE OF MADAGASCAR CHOCOLATE

WITH WALNUT PRALINE AND ICE-CREAM

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#### GELATO

A REFRESHING AND FULL-FLAVORED SELECTION: STRAWBERRY, VANILLA BEAN, PISTACHIO AND GIANDUIA