## Italian Menu Appetizers

CREAMY TOMATO SOUP Ricky's grandma's recipe	5.95
TOSSED GARDEN GREENS Served with our homemade garlic-che croutons, Extra virgin olive oil and balsamic vinegar	8.50 eese
CAPRESE SALAD Slices of ripe juicy tomatoes topped with fresh soft mozzarella and served with balsamic vinegar, virgin olive oil and fresh basil	11.95
CAESAR SALAD Romaine lettuce, homemade crouton Caesar dressing and Parmazan cheese	
Add: Chicken  Beef  Shrimp	4.95 6.95 7.95
GOAT CHEESE Wrapped in Italian prosciutto ham Flash seared and served on a bed of greens with raspberry vinaigrette.	9.95
SHRIMP COCKTAIL Served with tangy cocktail sauce with garlic, horseradish and lemon	13.95
FRIED CALAMARI Tubes only, fried until golden crisp served with a spicy marinara dip	11.95

## Main Course

BEEF TENDERLOIN Served with mashed potatoes and vegetables	24.95
VEAL PARMIGIANA Served over pasta	22.95
GROUPER AL LIMONE Served with rice and vegetables	23.95
LINGUINE AL POMODORO	11.95
SEAFOOD CARTOCCIO Pasta with scallops, shrimp, mussels, squid, baby clams and fresh tomato saud	28.95
OSSOBUCO Veal shank, stewed in herbs sauce. Absolut delicacy	39.00
CHICKEN PARMIGIANA Served over pasta.	18.95
SPAGHETTI AND MEAT BALL Prepared with usda ground beef, fresh tomato, basil and onions.	11.95
LASAGNA BOLOGNESE Prepared with usda ground beef, fresh tomato, basil and onions.	12.95
FETTUCCINE ALFREDO With the traditional white sauce.	12.95
LINGUINE ALLE VONGOLE Pasta with clams in olive oil and garlic.	23.95
PASTA ARAGOSTA (LOBSTER) With lobster in creamy vodka sauce.	35.95

Served with tomato sauce and mozzarella cheese.

11.95

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## Add \$1 per topping

Choose your topping: ham, pepperoni, green pepper, mushroom, onions, black olives and pineapple.

Our prices are in US \$ - 15% service charge and 1.5% bbo will be added to your bill