

***** S A L A D S *****

BABY MIXED GREENS & GORGONZOLA

Toasted almonds, Bosc pear, tomatoes, olive balsamic vinaigrette
8

GRILLED HEART OF ROMAINE

Virgin Olive Oil, Pecorino Romano, Balsamic Iced Vinaigrette
7

CAESAR SALAD

croutons, Parmesan cheese, olives
7.50

SPINACHI & GOAT CHEESE

Topped with caramelized red Onions & tomatoes, Italian vinaigrette
8.50

***** ANTI PASTI *****

DAILY MINISTRONE & BREAD

7.50

PERUGINO GARLIC BREAD

Special garlic cream sauce & mozzarella cheese
7.50

INSALATA DI CAPRESE

Fresh Mozzarella, tomatoes, basil Pesto, Virgin olive oil, balsamic
8.50

GRILLED EGGPANT GOAT CHEESE TERRAIN

Peppers, zucchini, marinara sauce
9.50

FRESH STEAMED MUSSELS

Shalots, garlic, white wine, lemon butter & herb
11.50

BRUSCHETTA DI POMODORI

Blak Olives, Garlic and Basil pest
7.00

***** OUR PIZZERIA *****

MAKE YOUR OWN COMBINATIONS AS YOU PLEASE

CALZONE	: Calabrese & Andouille sausage, salami, Mozzarella, spinach	17.00
FARNESE	: Fresh tomatoes, zucchini, green pepper, red onion, mushrooms, Olives	15
MARGARITA	: mozzarella cheese, Fresh tomatoes, basil pesto olive oil	12.50
SAN REMO	: Chicken, andouille sausage, Red onion, roasted garlic cream sauce	16.00

CORCKAGE FEE 15

***** PRIMI PIATTI *****

SPAGETTI ALLA CARBONARA

Panchetta,garlic,Pecorino Romano,cremaegg
16.00

RAVIOLI VERONESE

Basil pesto in a delicate cream sauce
15.00

PENNE ALLA "CALABRES"

Sisilian Sausage,Spinach,Mushroom,red wine,Pomodoro
16.50

RAVIOLI FLORENTIN

Cheese&fresh Spinach with creamed pomodoro
14.50

" LASAGNA " BOLOGNESE "

Bistro Special bechamel sauce,Beef&Pork
16.00

PENNE GORGONZOLA

Fresh spinach&mushroom,in light Cream gorgonzola Cheese sauce
15.50

FRESH TALIATELLE AL SALMON AFFUMICATO

Smoked salmon,&mushroomsinaRoasted Garlic Cream sauce
18.00

PENNE PUTTANESCA

Spinach,Olives,mushrooms,Eggplant, Anchovies Pomodoro sauce
15.00

LINGUINI ALLA TARANTINA

Fresh mussels in Wine,vergineOliveoil,Lemon,herbs&shallots
17.00

FRUTTI DEL MARE ANSIO

Prawns,Scallops'Mussels&calamari,overLinguini marinara/ or alla Crema
21.00

***** SECONDI PIATTI *****

VITELLO ALLA MARSALA & or / PICCATA

Tender veal,mushrooms,sage ,polenta Cake,garden vegetables
20.00

PORK TENDERLOIN SCALLOPINI

Sautéed with Marsalawine,polenta cake& ceamed spinaci
17.00

POLLO ALLA PICCATA & or /MARSALA

polenta cake,garden vegetables&mushrooms,shalots,capers, inVino
16.00

RISOTTO CON SCAMPI E' ARAGOSTA

Fresh Prawns prepared with Lobster base creamed Pomodoro
19.00

GRILLED FILET OF SALMON & SAFFRON RISOTTO

fresh filet of Pcific north west Salmon &English peas
19.50

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