

PRIMA

Choice of

INSALATA CAESAR

Classic Caesar dressing with homemade croutons.

INSALATA ARUGULA

Arugula served with goat cheese, fresh tomatoes, artichokes, and a lemon vinaigrette dressing.

MOZZARELLA AL BASILICO

Homemade buffalo mozzarella served with strips of roasted peppers and fresh basil.

ZUPPA DEL GIORNO

Chef's soup selection of the day.

ENTRÉE

Choice of

PENNE O'RIOLO

*Pencil-point pasta in a vodka tomato sauce, lightly creamed
with porcini and peas and pancetta.*

GNOCCHI

*Homemade gnocchi made with ricotta cheese & fresh basil, topped with gorgonzola
in a fresh tomato sauce.*

ORECCHIETTE ALLA VIOLA

*Shell-shaped pasta tossed with veal sausage, chicken and mushrooms in a white wine sauce with
fresh tomatoes.*

RAVIOLI ALLA VIOLA

Homemade lobster ravioli in a pink vodka sauce.

POLLO PICATTA

Chicken breast sauteed in a white wine sauce with capers in a fresh lemon sauce.

VITELLO ALLA VIOLA

*Veal medallions served with fresh seasonal fruit and prosciutto di Parma,
finished in a sherry wine sauce.*

\$30+tax+tip