



ANTIPASTI

Our chef's selection of antipasti, served table side

SALAD CANALETTO

Seasonal greens tossed table side with tomato, cucumber and olives

MINISTRONE SOUP

A flavorful tomato broth consisting of white beans, pasta shells, fresh vegetables and thyme



ROASTED SALMON WITH MASHED POTATOES

With tomato ragout and root vegetables

FUSILI WITH DICED CHICKEN AND ROOT VEGETABLES

Tossed in light cream, cherry tomatoes and garnished with fried leek

PENNE ALLA VODKA

A deliciously light combination of our pomodoro sauce, cream and vodka



TRIO OF TIRAMISÙ

Italy's most famous dessert: presented in three flavored variations, espresso, lemon and Amaretto

LIMONCELLO CREMÈ

Refreshing crème topped with Tuscan lemon liqueur

GELATO

A refreshing and full-flavored selection: strawberry, mango, vanilla and lemon

ANTIPASTI

Our chef's selection of antipasti, served table side

SALAD CANALETTO

Seasonal greens tossed table side with tomato, cucumber and olives

SEAFOOD SOUP

Assorted seafood simmered with vegetables, tomatoes, flat parsley and saffron



VEAL MILANESE

Breaded veal scaloppini with porcini mushrooms, fettuccini and vegetables

LINGUINI PASTA, SUN-DRIED TOMATOES, GOAT CHEESE AND ARUGULA

Tossed with garlic, onions, cherry tomatoes and basil with tomato oil

BAKED MEAT LASAGNA POMODORO

Baked with meat and tomato sauce and gratinated with four cheese sauce



TRIO OF TIRAMISÙ

Italy's most famous dessert: presented in three flavored variations, espresso, lemon and Amaretto

MICHAELANGELO'S STUFFED BROWNIES

Two brownies stuffed with vanilla ice cream and topped with whipped cream, chocolate and caramel sauce

GELATO

A refreshing and full-flavored selection: strawberry, mango, vanilla and lemon

ANTIPASTI

Our chef's selection of antipasti, served table side

SALAD CANALETTO

Seasonal greens tossed table side with tomato, cucumber and olives

TUSCAN COUNTRY SOUP

Assorted beans with fresh vegetables, basil pesto and parmesan cheese



CHICKEN MARSALA SCALOPPINI

Tender scallops of chicken breast glazed with Marsala wine. Served with linguini pasta tossed with tomato and roasted garlic

SPAGHETTI AI' OLIO

Tossed with olive oil and garlic

THREE COLOR RIGATONI ALLA VEGETABLE AND ITALIAN SAUSAGE

Large pasta tubes with grilled zucchini, eggplants, broccoli, basil, diced tomatoes, sausage, garlic and extra-virgin olive oil



TRIO OF TIRAMISÙ

Italy's most famous dessert: presented in three flavored variations, espresso, lemon and Amaretto

FRESH FRUITS & ZABAGLIONE

Flavored with sweet Marsala wine

GELATO

A refreshing and full-flavored selection: strawberry, mango, vanilla and lemon

ANTIPASTI

Our chef's selection of antipasti, served table side

SALAD CANALETTO

Seasonal greens tossed table side with tomato, cucumber and olives

SAUSAGE AND WHITE BEAN SOUP

Tomato and beef broth with chunky cut zucchini, carrots and red Swiss chard sprinkled with grated parmesan cheese



MISTO DI MARE

Clams, mussels, shrimps, calamari, tomatoes and garlic served over rigatoni pasta

SPAGHETTI WITH MEATBALLS

The classic way to eat spaghetti; home made meatballs braised in a tomato and meat sauce served over olive oil tossed spaghetti

PENNE ALLA BOSCAIOLA

Penne tossed in garlic, mushrooms, sun dried tomatoes, red onions, extra virgin olive oil and mascarpone cheese



TRIO OF TIRAMISÙ

Italy's most famous dessert: presented in three flavored variations, espresso, lemon and Amaretto

MILLE-FEUILLE OF MADAGASCAR CHOCOLATE

With walnut praline and ice-cream

GELATO

A refreshing and full-flavored selection: strawberry, mango, vanilla and lemon

# MENU FRIULI VENEZIA

## ANTIPASTI

Our chef's selection of antipasti, served table side

## SALAD CANALETTO

Seasonal greens tossed table side with tomato, cucumber and olives

## ZUPPA PAVESE

Broth with pasta and egg



## PAILLARD OF CHICKEN WITH CAPERS AND LEMON

Served over a pesto risotto and sautéed cherry tomatoes

## CAPELLINI WITH FRESH TOMATOES AND BASIL

Diced yellow and green zucchini, eggplant, garlic, onion and fresh mozzarella

## FARFALLE WITH PROSCIUTTO AND GREEN PEAS

Extra virgin olive oil, mascarpone cheese, red onions, chopped parsley



## TRIO OF TIRAMISÙ

Italy's most famous dessert: presented in three flavored variations, espresso, lemon and Amaretto

## CANNOLI ROLL

Crispy Italian dessert filled with ricotta cheese and glazed fruits

## GELATO

A refreshing and full-flavored selection: strawberry, mango, vanilla and lemon

## MENU UBRUZZO

### ANTIPASTI

Our chef's selection of antipasti, served table side

### SALAD CANALETTO

Seasonal greens tossed table side with tomato, cucumber and olives

### PASTA FAGIOLI SOUP

A hearty tomato broth with beans, pasta and shredded spinach, served with parmesan cheese



### 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 glaze

### PENNE ARRABBIATE TOSSED WITH CHICKEN AND ESCAROLE

extra virgin olive oil, red pepper flakes, asiago cheese

### TORTELLINI WITH PESTO, GREEN BEANS AND ROASTED RED PEPPERS

Tossed with sliced potatoes, garlic, extra virgin olive oil and parmesan cheese



### TRIO OF TIRAMISÙ

Italy's most famous dessert: presented in three flavored variations, espresso, lemon and Amaretto

### VENETIAN STYLE UPSIDE DOWN APPLE AND WALNUT PIE

Prepared with caramel sauce, apples, walnuts, brown sugar, served warm and topped with vanilla ice cream

### GELATO

A refreshing and full-flavored selection: strawberry, mango, vanilla and lemon

ANTIPASTI

Our chef's selection of antipasti, served table side

SALAD CANALETTO

Seasonal greens tossed table side with tomato, cucumber and olives

FLORENCE VEGETABLE SOUP

A savory vegetable broth with beans, cabbage, celery, carrots and chopped basil



TOSCANA FLANK STEAK

Thinly sliced and drizzled with a herb olive oil, accompanied with steamed broccoli and rosemary roasted potatoes or Spaghetti

ANGEL HAIR PASTA WITH SCALLOPS AND SPINACH

Tossed with fresh thyme, garlic, shallots, pancetta, capers and diced roma tomatoes topped with toasted pine nuts

BUTTERNUT SQUASH AND ASPARAGUS RISOTTO

Topped with toasted hazelnuts, Parmesan cheese



TRIO OF TIRAMISÙ

Italy's most famous dessert: presented in three flavored variations, espresso, lemon and Amaretto

TORRONE

Rich chocolate nougat with dried figs and almonds, served with poached peaches

GELATO

A refreshing and full-flavored selection: strawberry, mango, vanilla and lemon

