

## ADD A CUP OF SOUP OR HOUSE SALAD FOR \$3

RAVIOLI
RAVIOLI WITH YOUR CHOICE OF BEEF OR RICOTTA FILLING SERVED IN A CREAMY MARINARA SAUCE
FETTUCCINE ALFREDO13
FETTUCCINE SERVED IN A CREAMY GARLIC AND PARMESAN SAUCE
BOLOGNESE
A HEARTY MEAT SAUCE TOPPED WITH MEATBALLS SERVED OVER FETTUCCINE
TORTELLINI ALL' ORTOLANA
TORTELLINI WITH PROSCIUTTO, MUSHROOMS AND PEAS IN A CREAMY PARMESAN SAUCE
SPICY THAI LINGUINE
LINGUINE WITH CARROTS, ASPARAGUS AND PEAS IN HOMEMADE THAI SAUCE
LINGUINE E BASILICO
FRESH HERBS, ROASTED GARLIC IN OLIVE OIL PARMESAN SAUCE
PENNE SPRING
ASPARAGUS, GREEN ONION, AND PEAS IN WHITE CREAMY PARMESAN SAUCE
PENNE MEAT
PENNE WITH MEATBALLS, SAUSAGE AND HAM, TUSSED WITH OUR HOME MADE MARINARA SAUCE
FETTUCCINE CON SUGO CALDO
ITALIAN SAUSAGE AND BELL PEPPERS IN A SPICY MARINARA SERVED OVER FETTUCCINE
CARBONARA
PROSCIUTTO, ONION AND BACON TOSSED WITH FETTUCCINE IN A CREAMY PARMESAN SAUCE WITH A HINT OF GARLIC
FETTUCCINE DI TEQUILA
TOWER IN A CREAM AND STREET LEGGLE LIME SAGE WITH RED AND ORDER BELLET ELL RED SHION, AND TRESH CLEANING
POLLO CON CARCIOFI
CHICKEN, SUN DRIED TOMATOES, ARTICHOKE HEARTS, FRESH BASIL AND MUSHROOMS, WITH LINGUINE AND A HINT OF MARINARA
FETTUCCINE PRIMAVERA CON POLLO
CHICKEN AND A MEDLEY OF FRESH VEGETABLES TOSSED WITH FETTUCCINE IN A CREAMY SUN DRIED TOMATO PESTO SAUCE
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POLLO E SPINACE
TORTELLINI CON POLLO
A RICOTTA-FILLED TORTELLINI SERVED WITH CHICKEN, ARTICHOKE HEARTS, FRESH BASIL, AND MUSHROOMS IN A CREAM SAUCE
SALMON PICATTA
WITH SAUTÉED MUSHROOMS, CAPERS AND FRESH BASIL IN A LEMON BUTTER, WHITE WINE AND CAPER SAUCE TOSSED WITH PENNE
FETTUCCINE DI VENETO*
FETTUCCINE DI VENETO
FETTUCCINE GAMBERETTI. 23
FETTUCCINE TOSSED WITH SAUTÉED PRAWNS AND MUSHROOMS IN CREAM SAUCE WITH FRESH DILL AND LEMON ZEST
SEAFOOD RAVIOLI
SEAFOOD FILLED RAVIOLI SERVED IN A CREAMY SUN DRIED TOMATO PESTO SAUCE WITH SAUTÉED MUSHROOMS AND FRESH BASIL