

FINO RESTAURANT WEEK

LUNCH MENU - \$29

APPETIZER - Complimentary Cheese, Salame, Italian Peppers & olives Platter

Recommended: **Pinot Grigio** - Veneto- crisp, dry white wine ... **\$10**

MOZZARELLA, TOMATO AND PROSCIUTTO

FIELD GREENS WITH RASPBERRY VIANIGRETTE

PULPO SALAD WITH CAPONATA (eggplant & tomato melange')

CREPILLE (stuffed eggplant with ricotta in fresh tomato sauce)

PENNE ALLA VODKA

INSALATA FRUTTI DI MARE (shrimps, scallops, clams, mussels and calamari) ... **\$5 EXTRA**

MAIN COURSE -

Recommended: **Pinot Noir** - California- medium body, soft tannins **\$10**

Cannonao - Sardegna- soft tannins, full bodied, very pleasant .. **\$10**

HOMEMADE LOBSTER RAVIOLI IN FRESH TOMATO OR VODKA SAUCE

PENNE PRIMAVERA ARRABBIATA (vegetable medley ... spicy red sauce)

SQUID INK LINGUINE AI FRUTTI DI MARE ... **SIGNATURE DISH** **\$5 EXTRA**

GRILLED WILD SALMON **\$5 EXTRA**

CALAMARI FRA DIAVOLO OVER LINGUINE (mild, medium or spicy sauce)

CHICKEN BREAST SCARPARELLO (sausages, wine, garlic & rosemary)

VEAL SORRENTINO (eggplant, prosciutto & mozzarella)

PORK CHOP CAPRICCIOSA (milanese w/arugola & tomato) WITH HOT CHERRY PEPPER

DESSERT : DAILY MEDLEY FROM OUR DESSERT CART

HOUSE SIGNATURE COCKTAIL - \$8

"SPRITZ" - PROSECCO, APEROL, SPLASH OF SODA & SLICE OF ORANGE

Buon Appetito!!