

PIATTI SECONDI

PESCE DI LENZA CON BURRO AL LIMONE

Seared Fillet of Ocean-Fresh Line-Fish. Baked & Basted with a Traditional, Homemade Lemon-Butter Sauce.

FILETTO AI FUNGHI

Prime Beef Fillet, Served with a Creamy Mushroom Sauce. Grilled to Your Preference, from “Blue” to “Well-Done”.

SUOLA e SALMONE AVVOLTO FILLO

West-Coast Sole & Norwegian Salmon Layered with Spinach & Sautéed Mushrooms. Wrapped in Phyllo Pastry & Drizzled with a Cheese Sauce.

STINCO D’AGNELLO ARROSTO

Slow-Roasted Lamb Shank, Coated in a Vegetable & Herb-Infused Red Wine Reduction. Finished Off with Nona’s Homemade Mint Sauce.

POLLO AL CURRY

Slow-Cooked Chicken-Breast Curry. Mild, with Coconut Milk, Celery, Fresh Herbs, Carrots, Onions & a Hint of Garlic. Served with Risotto.

CODA DI BUE CON POLENTA

Roman-Style Braised Oxtail, with Wine, Fresh Tomatoes & Vegetables. Served with Traditional Polenta.

PANZEROTTI NOVELLA (V)

Homemade Pasta Parcels Stuffed with Butternut & Ricotta. Served in a Decadent Sauce of Mascarpone, Fresh Cream & Sun-Dried Tomatoes.