

# DINNER MENU

## APPETIZERS

<b>Arancini</b> – Fried Porcini Mushroom Risotto Balls & Fontina cheese served in Marinara	12
<b>Ahi-Tar-tar</b> -Lightly marinated in Citrus, with Capers, and Won Ton crisp	16
<b>Calamari Fritti</b> – Fried Squid, served with Marinara & Aioli	15
<b>Carpaccio</b> – Thinly sliced Filet, shaved parmigiano, Arugula, lemon and olive oil	13
<b>Tony's Eggplant Siciliana</b> – slices of Eggplant, lightly fried in olive oil, basil, parmesan	9
<b>Burrata</b> – Buffalo Cheese Burrata, tomatoes, Arugula, Oil & Balsamic Vinegar	16
<b>Mussels</b> – Steamed in a white wine Shallot & light cream broth	16

## SALADS

<b>Seared Ahi</b> – With baby greens, Artichoke hearts, tomatoes, sprouts, fresh avocado	21
<b>Mediterranean Salad</b> – With Fresh Grilled Salmon	23
<b>Crispy Romaine Lettuce Wedge with Shrimp</b> – bacon crumbles, cucumber, carrots, red onions & homemade gorgonzola dressing	22
<b>Briosa</b> – Baby greens, almonds, Feta, Strawberries, light balsamic vinaigrette	8
<b>Caesar Salad</b> – Romaine, shaved parmesan, home-made croutons	8

*Add Chicken Breast – Fresh Grilled Salmon – Shrimp*

## PASTA

<b>Rigatoni Bolognese</b> – Rigatoni Pasta, Bolognese meat sauce	19
<b>Bucatini Della Nonna</b> – Eggplant, Garlic, Pancetta, spicy tomato, Basil, Ricotta	19
<b>Mac and Cheese</b> – Rigatoni sautéed in a white cheese sauce	16
<b>Spaghetti &amp; Meatballs</b> – Spaghetti, in a house marinara & home-made meatballs	17
<b>Seafood Pappardelle</b> – Pappardelle pasta with Frutti Di Mare	26
<b>Lasagne of the Day</b> – Fresh home-made Lasagne of the day	18

## ENTRÉES

<b>Chicken Piccata</b> – Lightly sautéed in a white wine, lemon & capers sauce	22
<b>Veal Scaloppine</b> – Veal Sautéed with Porcini Mushrooms & Marsala wine	26
<b>Chicken Parmesan</b>	24
<b>Giant Scallops</b> – Pan seared fresh Scallops with lemon cream sauce	26
<b>Brazilian Moquecca</b> – Fresh seafood, coconut milk stew, red peppers, Cilantro	27
<b>Bistro K Sole</b> – Lightly breaded & sautéed with lemon & Capers	26
<b>Atlantic Salmon</b> – Served with coconut rice and vegetables	27
<b>Osso Buco Milanese</b> – Veal shank on a bed of Risotto	31
<b>Short Ribs</b> – Boneless, Slow roasted, Tangy red wine sauce	23

*Add Soup or House Salad – 5 / Splitting of Entree's - 5*