

## SUMMER SPECIALS

### FROM THE BAR

Sorrentino 8  
*Cappelletti, sweet vermouth, limoncello, soda*

Frozen Peach Daiquiri 9  
*fresh peaches, limeade, rum*

### ANTIPASTO

Caprese Bruschetta 10  
*cherry tomatoes, red onions, garlic, basil, balsamic vinegar, olive oil and fresh mozzarella. Served with garlic crostinis.*

Italian Nachos 12  
*fried pasta chips with mozzarella cheese, Italian sausage\*, roasted red bell peppers, red onions, garlic, basil, and pepperoncini, drizzled with a balsamic reduction*  
\*vegetarian version – substitute kalamata olives

### SPECIALTIES

Shrimp and Asparagus Linguine 16.5  
*handmade linguine with shrimp, asparagus and mushrooms tossed in mushroom- garlic infused olive oil with feta crumbles.*  
(Gluten Free when made with GF Penne)

Baked Salmon 18.5  
*served over linguine with a fresh dill pesto cream sauce*  
(Gluten Free when served over GF Penne  
OR a bed of sautéed spinach)

Eggplant Parmesan 14.5  
*fresh eggplant coated in our walnut and parmesan breading, baked and topped with marinara and served over fettuccine*

Chicken Piccata 16  
*breaded and baked with capers in garlic lemon butter and white wine.*  
*Served over linguine with artichoke hearts and mushrooms.*

Four Cheese Ravioli 12  
VG *with marinara, alfredo, pink sauce or pesto cream or with meat sauce 14*

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**NOW OFFERING ZUCCHINI NOODLES!**  
*substitute them for any long pasta for a low-carb meal*

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### DESSERT

Cannoli Gelato  
*with chopped pistachios & chocolate*  
Strawberry-Stracciatella Gelato  
*both are from il Dolce and GF 4.5*

GF Flourless Chocolate Torte 6  
*with nutella whipped cream and a raspberry drizzle*