# appetizer

### asparagi fritti parmigiana

lightly breaded & fried asparagus served with lemon aioli & marinara. \$14

## salad

insalata di pomodoro, burrata e avocado tomatoes, avocados, red onions & burrata drizzled with lemon infusion. \$15

## entrée

### pasta primavera con gamberi

gemelli pasta, sautéed shrimp & julienne vegetables tossed in olive oil & garlic. \$28

#### grouper

sautéed lemon pepper crusted grouper topped with mango salsa, served with wild rice & sautéed brussel sprouts. \$32

#### bistecca con risotto

grilled 8 oz. sliced new york strip served with gorgonzola risotto with mushrooms, sun-dried tomatoes & grilled asparagus finished with red wine reduction. \$35