

# *Antipastí*

## *Clams and Mussels \$19*

*A bounty of fresh Pacific Mussels steamed with tender fresh clams in a tomato and white wine brodo, rich with fresh basil and toasted garlic.*

## *Stuffed Artichokes \$10*

*Fresh artichokes stuffed with a savory blend of herbs, Parmesan, and extra virgin olive oil. With roasted garlic mayonnaise.*

## *Italian Beans and Greens \$10*

*Fresh escarole and Italian beans sautéed with Pancetta, slivered garlic and extra virgin olive oil.*

## *Shrimp Cocktail \$16*

*Jumbo chilled prawns served on Baby greens with our own spicy cocktail sauce.*

## *Crab Tower \$17*

*Jumbo lump crab layered with baby field greens, roma tomatoes, avocado and sweet onions. Served with a light vinaigrette.*

## *Fried Calamari \$13*

*Baby calamari lightly crisped and served with a spicy tomato sauce and a roasted garlic Remoulade.*

## *Roasted Peppers \$9*

*Fire roasted sweet peppers glazed with pan roasted garlic and olive oil.*

## *Bruschetta \$8*

*Slices of house made Tuscan style bread charbroiled and topped with a blend of sweet Roma tomatoes, scallions, basil, and virgin olive oil.*

## *Baked Cheese Torta \$10*

*Salvatore's homemade Mascarpone Torta layered with toasted pine nuts, pesto and Mozzarella. Served with charbroiled garlic toasts.*

## *Scampi Alla Toscano \$18*

*Sautéed large prawns served with basil and fresh tomato in a light garlic-lemon butter sauce.*

## *Baked Eggplant Rolatini \$9*

*Cheese crusted slices of eggplant filled with ricotta and mascarpone cheese. Topped with Pomodoro sauce.*