

## VALENTINES WEEKEND MENU



### *ANTIPASTO*

#### *ZUPPA DEL GIORNO*

*HOMEMADE MANHATTAN CLAM CHOWDER, MADE WITH APPLEWOOD BACON AND GARNISHED WITH POACHED SHRIMP...8.95*

#### *EGGPLANT FRITTERS*

*SERVED WITH A WARM HONEY, GARLIC AND LEMON SAUCE OVER SAUTEED SPINACH...14.95*

#### *INSALATA FRUTTE DI MARE*

*A CHILLED COMBINATION OF SHRIMP, SCUNGILLI, CALAMARI AND CRAB MEAT, MINGLED WITH VEGETABLE CONFETTI, LEMON AND EXTRA VIRGIN OLIVE OIL...16.95*

#### *SILVER DOLLAR CRAB CAKES*

*SERVED OVER FRESH GREENS DRIZZLED WITH A GARLIC HERB AIOLI... 16.95*

#### *CALAMARI FRITTI*

*OUR TRADITIONAL FRIED CALAMARI, SERVED WITH MARINARA SAUCE...14.95*

#### *SALSICCIA CON RAPINI*

*GRILLED SWEET ITALIAN SAUSAGE TOPPED WITH BROCCOLI RABE, PLUM TOMATOES, KALAMATA OLIVES, GARLIC AND EXTRA VIRGIN OLIVE OIL... 14.95*

#### *CARPACCIO ALLA NAVONA*

*THINLY SLICED RAW FILET MIGNON SERVED OVER ARUGULA, TOPPED WITH A CONFETTI OF DICED ONIONS, BOILED EGG, CAPERS AND REGGIANO CHEESE, DRIZZLED WITH DIJONAISE SAUCE... 15.95*

#### *OSTRICHE FRESCHE*

*FRESH BLUE POINT OYSTERS SERVED ON THE HALF SHELL, WITH A HORSERADISH COCKTAIL SAUCE...16.95*

## INSALATA

### NAVONA

FRESH GREENS TOSSED IN A BALSAMIC VINAIGRETTE, TOPPED WITH PLUM TOMATO, ROASTED PEPPER, AND FRESH MOZZARELLA... 5.95

### WINTER WEDGE

HEART OF ICEBERG SALAD, TOPPED WITH SMOKED APPLEWOOD BACON, GRAPE TOMATOES, BUTTERMILK RANCH DRESSING AND CRUMBLED GORGONZOLA CHEESE... 12.95

### CESARE

CRISPY ROMAINE LETTUCE TOSSED IN A TRADITIONAL CESARE DRESSING, WITH SHAVED REGGIANO CHEESE AND GARLIC CROUTONS... 10.95

### BURRATA ALLA NAVONA

FRESH BURRATA CHEESE SERVED WITH HONEY ROASTED TOMATOES, FRESH GREENS, CROSTINI AND A CITRUS VINAIGRETTE... 14.95

## LA PASTA

### RAVIOLI CON GAMBERI

SPINACH RAVIOLI TOPPED WITH JUMBO GARLIC SHRIMP SCAMPI AND GRAPE TOMATOES ... 25.95

### CORTECCE CON SALSICCIA PICANTE

FRESH PASTA MINGLED WITH SPICY ITALIAN SAUSAGE AND HOT CHERRY PEPPERS IN A TOMATO VODKA CREAM SAUCE... 22.95

### POLLO VILLA BELLA

DICED CHICKEN TENDERLOINS SAUTEED WITH PORTABELLA MUSHROOMS AND SUN-DRIED TOMATOES IN A GARLIC AND EXTRA VIRGIN OLIVE OIL SAUCE, SERVED OVER ANGEL HAIR PASTA... 22.95

### SUNDAY SAUCE

A COMBINATION OF MARCO'S MAMAS MEATBALLS, SWEET ITALIAN SAUSAGE AND BEEF BRACIOLE SLOW COOKED IN A OUR HOMEMADE MARINARA SAUCE, SERVED OVER RIGATONI... 26.95

### ZUPPA DI PESCE

A MEDLEY OF SHRIMP, SCALLOPS, CLAMS AND MUSSELS COOKED IN A PLUM TOMATO SEAFOOD BROTH SERVED OVER LINGUINE PASTA... 31.95

## ENTRATE

### *POLLO PARMIGIANO*

*BONELESS BREADED CHICKEN BREAST TOPPED WITH MELTED MOZZARELLA CHEESE,  
MARINARA SAUCE AND SERVED OVER SPAGHETTI...22.95*

### *POLLO FRANCESE*

*BREAST OF CHICKEN DIPPED IN A LIGHT EGG BATTER THEN SAUTEED, SERVED WITH A LEMON  
WHITE WINE BUTTER SAUCE...22.95*

### *VITELLO CORDON BLEU*

*LIGHTLY BREADED VEAL MEDALLION STUFFED WITH SMOKED HAM AND AGED SWISS CHEESE.  
SERVED OVER SPINACH AND TOPPED WITH A MUSHROOM SUPREME SAUCE... 26.95*

### *SALMONE IN PANKO*

*FRESH ATLANTIC SALMON COATED WITH JAPANESE PANKO BREAD CRUMBS ACCENTED WITH  
WASABI AND A CREAMY DIJONAISE SAUCE...26.95*

### *GROUPER ALLA FIORENTINA*

*FILLET OF GROUPER DIPPED IN A LIGHT EGG BATTER THEN SAUTEED TOPPED WITH PLUM  
TOMATOES AND CAPERS IN A GARLIC WHITE WINE SAUCE, SERVED OVER SAUTEED SPINACH  
...28.95*

### *FILETTO DI MANZO SANGIOVESE*

*GRILLED 8 OZ PRIME CUT FILET MIGNON SERVED IN A SANGIOVESE WINE REDUCTION... 34.95*

### *ARAGOSTA RIPIENO*

*BAKED 6OZ. LOBSTER TAIL STUFFED WITH LUMP CRAB MEAT IMPERIAL, SERVED OVER CREAMY  
RISOTTO AND GRILLED ASPARAGUS SPAERS...34.95*

### *TONNO ORIENTALE*

*CENTER CUT TUNA STEAK MARINATED WITH SOY AND GINGER THEN PAN SEARED, SERVED  
OVER FRESH GREENS, TOPPED WITH PORTABELLA MUSHROOMS AND A BALSAMIC  
REDUCTION...28.95*