



CUCINA ITALIANA

Antipasti

Pasta Fagioli

Tuscan white bean and pasta soup

Insalata Cesare

Classic Caesar salad

Insalata di Barbabietole con Cipolle e Arugula

Red beet salad with balsamic vinegar, extra virgin olive oil and fresh mint, garnished with red onion and arugula

Carpaccio di Manzo

Thinly sliced raw Black Angus beef dressed with lemon, extra virgin olive oil, capers and shaved Parmigiano

Entrée

Penne Boscaiola

Penne pasta with wild mushrooms, peas, pancetta, tomato and a touch of cream

Linguini allo Scoglio dell Adriatico

Linguini with shellfish and seafood sautéed in a white wine and fresh tomato sauce

Tilapia Livornese

Tilapia with a fresh tomato, black olive and caper sauce

Pollo al Marsala

Breast of chicken sautéed with wild mushrooms and Marsala wine

Saltimbocca di Maiale

Scaloppine of pork topped with prosciutto and sage, sautéed with white wine, garlic and demi-glace

Particceria della Casa

Tiramisu Classico

Espresso and rum soaked ladyfingers layered with a mascarpone mousse and cocoa

Panna Cotta con Frutta Fresca

Tuscan vanilla cream pudding served with fresh fruit

Profiterole alla Cioccolata

Homemade Italian crème puffs filled with vanilla cream served with warm chocolate sauce

Three-Course Prix Fixe

\$25.00

Reservations Required

Please call 843.785.6272 and request Restaurant Week Menu
Menu offered from 6:00pm until 9:00pm