



Pasta

Please be sure to also view the vegetarian section for more pasta offerings.

- **Truffle Fettuccine and Cheese**- This is no ordinary “Mac and Cheese”...We take fettuccine together with a blend of cheese and cream spiked with the essence of truffle oil and bake it to golden ecstasy.
- **Bolognese**- This hearty dish has the perfect trio- beef, pork and veal- all simmered with sautéed mirepoix, tomatoes and a touch of cream served with your choice of pasta.
- **Escarole, Cannellini Beans and Italian Sausage Pasta**- The rich and slightly bitter flavor of the sautéed escarole blends perfectly with the creaminess of the cannellini beans and the spiciness of the Italian sausage.
- **Lasagna**- Layer after layer of flavor!! Fresh ricotta cheese, herbs, pasta, tomatoes and meat sauce all topped with top quality cheese makes this lasagna perfect!
- **Chicken Marsala Pasta**- Sautéed chicken breast with caramelized onions and pasta in a marsala wine cream sauce. Not too rich but so creamy and delicious.
- **Short Ribs and Tagliatelle**- Beef short ribs slow roasted for hours and pulled from the bone then tossed with the wide flat tagliatelle noodle.
- **Tortellini with Proscuitto Tomato Cream Sauce**- Julienne sliced proscuitto is sautéed to bring out all of its flavor then it’s simmered with a beautiful tomato cream sauce and tossed with fresh tortellini.
- **Rosemary Chicken and Artichoke Pasta**- The unique flavors of rosemary and artichoke make the perfect blend with roasted chicken and pasta.
- **Pink and Black Pasta**- Black fettuccine tossed with mushrooms, tomato, cream and pine nuts topped with smoked salmon. A feast for the mouth and eyes!
- **Chicken or Shrimp Piccata Pasta**- Your choice of Chicken or Shrimp sautéed in a wine, lemon and caper sauce and tossed with angel hair pasta.