

Appetízers

Seafood Bisque \$13.95 A variety of seafood, reduced in a sherry cream sauce

Va Bene Winter Salad \$13.95 Fresh Strawberries, Crunchy Romaine lettuce, candied pecans, dried cranberries, with a Strawberry Vinaigrette

Calamari \$19.95 Saffron beer battered calamari with our homemade garlic Aioli sauce

Entres

Linguine Pomodoro \$22.95 Linguine with fresh plum tomatoes, garlic, basil, and a touch of imported olive oil

> Lobster Ravioli \$34.95 Ravioli stuffed with Lobster in our famous pink vodka sauce

Chicken Piemontese \$31.95 Chicken breast and shrimp with fresh tomatoes, asparagus, and artichoke hearts, served in a sherry cream sauce over linguine pasta

Dover Sole \$39.95 Crab stuffing with a safron lemon butter sauce. Accompanied by spinach orzo.

New York Stip Steak \$52.95 10 oz New York strip steak with a red wine demi glaze, served with mash potatoes and fresh farmed asparagus

with fore

BORCELLE



Boneless short ribs braised in a red wine and honey demi glaze. Served with polenta

Chicken Jovani \$28.95 Chicken breast with a peperoncini cream sauce over linguine

Linguine Frutti di Mare \$35.95 Linguine pasta in a fresh tomato sauce with shrimp, scallops, mussels, clams and calamari

Gnocchi alla Vodka \$24.95 Our famous homemade potato gnocchi in a pink vodka sauce with shallots, fresh tomatoes, and a touch of cream

> Veal Marsala \$39.95 Veal scaloppini in a dry Marsala wine with wild mushrooms

Pork Osso Buco \$24.95 Braised pork shanks braised with white wine and fresh vegetables. Served over parmigiana risotto

Dessert

Chocolate Cheese Cake \$12.95 Decadent chocolate cheese cake topped with chocolate sauce.

New York Cheese Cake \$12.95 Classic vanilla cheese cake topped with our homemade raspberry sauce

Canoli \$12.95 Our home made chocolate chip canoli with a drizzle of chocolate sauce