

gli antipasti

- ...bruschetta topped with fresh tomatoes, basil, olive oil and garlic. \$7
- ...antipasto misto with genoa salame, prosciutto, provolone, roasted peppers and olives. \$10
- ...escargot ravioli in a pernod cream sauce. \$10
- ...mussels in a fresh tomato and garlic sauce. \$9
- ...grilled sea scallops in a pesto sauce. \$11
- ...trippa slow-cooked with fresh tomatoes and diced vegetables. \$7

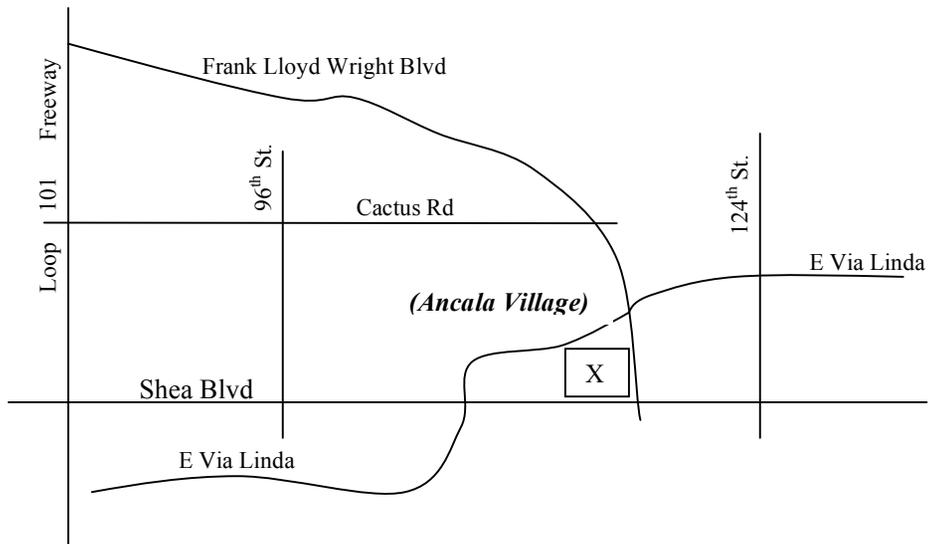
le insalate e minestre

- ...house salad with romaine and field greens, tomato, cucumber and red onion in a balsamic vinaigrette. \$7
- ...tomato and cucumber salad with bell peppers, red onion, olive oil and balsamic vinegar. \$8
- ...fresh homemade mozzarella with tomato, basil and olive oil. \$9
- ...soup of the day. \$7

i piatti

- ...lasagna made with homemade pasta, layered with meat sauce and cheeses. \$17
- ...ravioli filled with meat, cheese, or artichoke/mushroom in a tomato-cream sauce with sage. \$16
- ...homemade fettucine bolognese. \$16
- ...gnocchi in a tomato-cream sauce with sage. \$16

- ...eggplant baked with marinara and cheeses, served with pasta. \$16
- ...cannelloni filled with meat, baked with marinara and béchamel sauce. \$16
- ...crespelle filled with ricotta and spinach, baked in a cream sauce and topped with a splash of marinara. \$15
- ...spaghetti al pomodoro. \$14 (add meatballs \$3, sausages \$4)
- ...penne puttanesca with fresh tomatoes, garlic, olives, capers and anchovies. \$15
- ...penne with chicken artichoke hearts and mushrooms in a white wine cream sauce. \$18
- ...tortellini filled with cheese in a cream sauce with peas, prosciutto and toasted walnuts. \$16
- ...linguine with red or white clam sauce. \$19
- ...linguine with choice of mussels, calamari or shrimp in a fresh tomato sauce. \$20
- ...linguine with a combination of mussels, clams, calamari, shrimp and scallops in a fresh tomato sauce. \$25
- ...chicken or veal marsala in a mushroom and sweet wine sauce; side of pasta or vegetables. \$17/\$21
- ...chicken or veal pizzaiola in a fresh tomato sauce with garlic and capers; side of pasta or vegetables. \$17/\$21
- ...chicken or veal piccata in a lemon white wine sauce with capers; side of pasta or vegetables. \$17/\$21
- ...chicken or veal saltimbocca topped with prosciutto and mozzarella in a white wine and sage reduction; side of pasta or vegetables. \$19/\$23
- ...fresh fish of the day. (*market price*)



Tesoro

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Hours:

Monday-Thursday 5-9 pm

Friday & Saturday 5-10 pm

Closed Sunday