

# TWENTIES



## Italian Restaurant

### APPETIZERS

#### **BLISTERED SHISHITO PEPPERS \$15**

Oven-roasted shishito peppers, with roasted herbs and black garlic, served with grilled flat bread

#### **CALAMARI FRITTI \$16**

Fried, crispy seasoned calamari with spicy marinara sauce

#### **DOLCE E PICCANTE SHRIMP \$16**

Sweet & spicy shrimp served over a bed of citric arugula

#### **ZUPPA TOSCANA \$9**

Tuscan soup\*\*\*\*spicy, Italian ground sausage, onions, garlic, potatoes, chopped kale with a rich, creamy chicken broth, topped with smoked bacon bits & grated parmesan cheese

#### **CAESAR \$13**

Caesar salad with shaved parmesan, homemade croutons, topped with anchovies and Caesar dressing

### MAIN COURSES

#### **CHEF'S CLASSIC SPAGHETTI & MEATBALLS \$ 22**

#### **DOLCE E PICCANTE PESCE \$32**

Pan-seared filet of salmon tossed in a sweet & sassy fresh herb mix, over a bed of fettuccine & creamy alfredo sauce

#### **CHICKEN/VEAL PARMESAN \$23/\$25**

Golden, deep-fried organic chicken or veal, with Italian-herb-seasoned breadcrumbs, topped with a rich, pomodoro sauce & mozzarella cheese, over bucatini pasta

#### **CHEF CRAIG SOUTHERN ITALIAN VALLE D'AOSTA \$30**

Pan-seared, organic filet of chicken breast, with wilted spinach, sundried tomatoes, olives, wild-Italian-herb black risotto, with a Barolo-white-wine reduction, topped with fontina cheese

#### **POMODORI VERDI FRITTI \$13**

Fried green tomatoes in buttermilk, black garlic, smoked bacon and chipotle aioli

#### **COSTOLA CORTA BRASATE \$35**

Marinated & slowly cooked braised short rib, with fresh Italian herbs, sweet chili, red demi-glaze, served over a bed of creamy polenta or crispy tri-color fingerling potatoes

#### **GAMBERI PICCANTI E POLENTA \$36**

Pan-seared, black tiger shrimp, tri-color peppers, red onions, fresh Italian herbs, andouille sausage, Monterey jack cheese, on a bed of creamy polenta

#### **LANDON VERI \$39**

14 oz. grilled ribeye steak, with honey, pepper glaze, topped with twin jumbo sweet & spicy shrimp and blistered, heirloom baby tomatoes

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### SIDE DISHES

#### **ASPARAGI ALLA GRIGLIA \$10**

Pan-seared fresh asparagus, virgin olive oil, garlic, basil, crushed red pepper & drizzled with balsamic glaze

#### **PASTA ALIMENTARE \$12**

Choice of fettuccini, bucatini or cheese ravioli

#### **PATATINE FRITTI \$10**

Crispy fries, served golden brown with sweet & sassy seasoning

#### **POLPETTE \$12**

Homemade meatballs tossed in a pomodoro sauce

#### **BRUSSELS SPROUTS \$10**

Pan-seared brussels sprouts in a sweet & sassy honey glaze, with smoked bacon drizzled balsamic glaze and parmesan cheese

#### **POLENTA \$10**

Porridge of ground corn, sauteed with fresh Italian herbs & mascarpone cheese

### CHILDRENS MENU (UNDER AGE 10)

Cheese ravioli and meatball \$13

Fettuccine alfredo \$12

Chicken tender pasta \$12

Chicken parmigiana & pasta \$13

Spaghetti and meatballs \$13

### DESSERTS

#### **BROWNIE CALDO \$11**

Warm brownie with vanilla gelato, whipped cream and chocolate sauce

#### **TRIO GELATO \$12**

Mascarpone, chocolate, strawberry

#### **CANNOLIS \$10**

Fried pastry dough with a sweet creamy ricotta cheese filling

#### **TORTA TIRAMISU \$12**

Ladyfinger soaked with coffee & rum, whipped mixture of sweet, creamy, mascarpone cheese and sprinkled with cocoa