



DINNER
\$55

APPETIZER

MELANZANA (V)
Baked eggplant, Marinara
Sauce, Ricotta Melt. Basil

CALAMARI
Lightly-Breaded Fried Squid,
Shishito Peppers, Marinara
Sauce

CAESAR
Romaine Hearts, Talea's
Caesar Dressing, Croutons,
Parmesan, Anchovies

Glass of Wine

**Chianti Classico or
Arcaia Chardonnay**

ENTREE

LOBSTER DIAVOLA
Choice of Pasta or Saffron
Risotto, Lobster, Shrimp,
Scallops, Mushrooms, Spicy
Tomato Cream Sauce

VEAL SCALLOPINI
Pan Seared Veal Cutlet, Lemon
Beurre Blanc, Wild Cremini
Mushrooms, Capers, Spaghetti

TUSCAN PISTACHIO POLLO
Grilled Chicken Cutlet, Tuscan
Sauce, Spinach, Sun-Dried
Tomatoes, Onions, Parmesan

PENNE PRIMAVERA(V*)
Asparagus, Mushrooms,
Spinach, Broccolini, Marinara,
Truffle Oil

FUNGHI RAVIOLI (V)
Wild Mushrooms, Creamy
Truffle Sauce. Micro Basil

DESSERT

**CANNOLI
TIRAMISU**



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