



### Appetizers

- Shrimp Domenic sautéed with macadamia nuts in a delicate pina colada reduction  
10
- Mushroom Ala Vinod stuffed with ricotta cheese, spinach & a champagne cream sauce  
8
- Mozzarella Caprese with tomato and open fire roasted peppers, basil & extra virgin olive oil  
8
- Vegetable Di Veena Rolls drizzled with fresh ginger soy sauce  
7
- Garlic Hummus Ala Dohdoh served with grilled pita wedges  
7
- Fried Calamari served traditional style  
9

### Soup & Salad Selections

- Pasta Fagioli traditional Italian Bean Soup with prosciutto and pasta  
5
- Vegetable Soup with fresh vegetable in light tomato broth  
5
- Traditional Caesar salad with herbed croutons  
7
- Fusion house salad with our very own vinaigrette  
6
- Mango Crab Salad lump crab, spinach & fresh mango dressing  
9
- Insalate Dimare chilled calamari, shrimp & sea scallops  
9

### Pasta & Vegetarian Selections

- Rigatoni served with pink vodka sauce, sundried tomato and shitake mushroom  
12
- Cappellini served with shrimp, scallops, crabmeat & spinach in a pink clam sauce  
16
- Ravioli Ala Basant infused with roasted vegetables and served with a basil plum tomato sauce  
13
- Shanghai Noodles served with black tiger shrimp Pad Thai  
16
- Penne Ala Moma penne baked with meat sauce topped with four cheeses  
12
- Linguine gently simmered in a red or white clam sauce  
16



## Main Course Selections

Veal Scallopini layered with fresh mozzarella, roasted peppers & spinach in a pesto cream sauce  
16

Kingsbridge Veal pan seared with prosciutto, pine nuts, chopped spinach in a cognac cream sauce  
16

Breast of Chicken with asparagus, wild mushroom & diced tomato in a pinot sauce  
15

Chicken Tikki Masala prepared with a hint of Indian spice and plum tomato sauce  
15

Beef Tenderloin pounded, marinated and grilled with fresh herbs grilled served with  
portebello mushroom and a delicate white truffle demi glace sauce  
18

Bracciole Ala Theresa tenderloin of beef stuffed with spinach, garlic, sundried tomato & provolone with a rosemary  
sherry demi glaze  
21

Lamb Shank cacciatore style served over fettucine  
17

Shrimp Ala Ash stuffed with lump crabmeat served over greens in a lobster sauce  
18

Filet of Tilapia Marechiaro with fresh clams served with pasta and topped with a light red clam sauce  
17

Norwegian Salmon grilled with a unique wasabi slaw  
16

Banella Paella a combination of seafoods & chorizo sausage served in a hollow Banella bread  
22