



DI GIORNO 16 & 17 July 2010

PRIMI *first course*

Local Corn Chowder <i>garnished with bacon, cup or bowl</i>	3 / 5
Littleneck Clams <i>one dozen with toasted ciabatta steamed in white wine, garlic, and lemon or tomato fennel broth</i>	10
Calamari <i>hand breaded in panko crumbs and fried, served with marinara or grilled, tossed with garlic oil, baby arugula and lemon</i>	9 11
Fried Green Tomatoes <i>dredged in flour and pan fried in olive oil</i>	7

INSALATE *salads*

Antipasto Cart <i>tonight's selection includes—spinach / imported olives tortellini with pesto / poached salmon / marinated mushrooms / salami caprese salad / lemon mint deviled eggs / corn and rosemary polenta</i>	8
Panzanella <i>bread salad with tomatoes, basil, celery, cucumber, and onion</i>	5

SECONDI *main course*

Crabmeat Ravioli <i>in a creamy red pepper pesto sauce</i>	19
Soft Shell Crabs <i>order of two over wilted spinach, with roasted potatoes</i>	22
Hawaiian Monchong <i>saffron rice, peach and pineapple relish</i>	20
Chicken ala Nino <i>sautéed with local zucchini, yellow squash, and rosemary</i>	17
Veal Florentine <i>spinach, mushrooms, sun dried tomatoes, cream sherry sauce</i>	21
12 oz. New York Strip Steak <i>with roasted potatoes</i>	22

CONTORNI *side dishes*

Beans and Greens <i>sautéed with oil, garlic, and a splash of tomato sauce</i>	5
Pasta <i>with tomato sauce, meat sauce, or oil and garlic</i>	3
Polpette <i>two homemade meatballs</i>	4

NINO'S CLASSIC *five course dinner*

*melon and prosciutto / house salad / entree choice
side of pasta or beans and greens / imported cheeses and grapes* *entree price + \$9*

Looking for sandwiches and lighter fare? Ask to see our Tavern Menu.