

BAR MENU

*Eggplant Rotilini*- Rolled eggplant filled with ricotta cheese and fresh herbs, then baked in marinara sauce 8

*Mussels*- Prince Edward Island Mussels sautéed with garlic and herbs in a white wine sauce or a red sauce. 11

*Calamari*- Lightly dusted tenderized calamari in a mix of semolina and flour then fried until crisp, with a Sicilian putanesca sauce and pesto 9

*Vongole*- Sautéed little neck clams in garlic and Italian parsley, served with linguini in a white butter sauce. 15

*Sausage and Peppers*- Grilled mild Italian sausage tossed with caramelized onions, roasted green and red peppers in a light spicy marinara sauce with penne noodles. 14

*Mediterranean Shrimp Cocktail*- Roasted tiger prawns lightly dusted with a Mediterranean blend served chilled with a puree of avocado. 12

*Clams Oreganata*- Stuffed with homemade oreganata bread crumbs, then baked in the wood burning oven. 10

*Sunny's Salad*- Mix greens, chicken, avocado, dates, almonds, and goat cheese tossed in a Champagne ginger vinaigrette. 12

*Portofino*- A mix of romaine lettuce, radicchio, and arugula tossed with mandarin segments, coarsely chopped pecans, red onion and gorgonzola cheese in a maple vinaigrette. 9

*Amoré Steak Salad*- Sliced prime steak strips tossed with bell peppers, onions, tomatoes and avocados in a Dijon vinaigrette. 14

*Garlic Rolls* 2

PASTAS

*Penne Bolognese – Linguini Marinara – Fettuccine Alfredo – Gnocchi Rosa* 10

THE FOLLOWING ONLY SERVED UNTIL 7:00 P.M.

PIZZAS

*Margherita* - Fresh tomato, basil, and mozzarella. 10

*Toscana* - Roasted bell peppers, onions, mushrooms 10

*Salamino* - Small-sized salami 10