



**Jozanna's Garlic Knots-** (6) Baked to perfection, tossed in olive oil, fresh parsley, garlic, and topped with parmesan cheese, served with a side of tomato sauce 5

**Roasted Octopus Appetizer-** pan roasted octopus with sauteed broccoli rabe, cannellini beans and fresh tomatoes in a roasted garlic white wine sauce with a touch of marinara served over garlic bread 20

**Baked Figs Appetizer-** Stuffed with goat cheese and wrapped in a fresh prosciutto de parma, baked and topped with a balsamic reduction, served over a bed of arugula 17

**Chicken Cacciatore-** Roasted chicken on the bone and chicken breast, cooked with sauteed onions, mushrooms and peppers, served in a fresh plum tomato sauce, over linguine pasta 26

**Pulpo Allo Scoglio-** pan roasted octopus, mussels, clams and shrimp simmered in a white wine seafood sauce with fresh basil and a touch of marinara served over linguine 32

**Chicken Pesto Ravioli-** ravioli stuffed with chicken, pesto and mozzarella simmered in a pesto cream sauce with roasted peppers and sundried tomatoes topped with pecorino romano cheese 26

**Roasted Flank Steak-** Pan seared roasted filet flank steak, cooked with freshly picked herbs and butter, served in a fresh pan juice, with a side of sauteed mixed vegetables and roasted potatoes 30

*\*Crème Brulee Dessert Special\* (Dine-in Only)*