



Il Cavallino Rampante

da Peppino

Antipasti & Insalate

I.	Insalata di Arugula e Pera	10.00
	Arugula, Bosh Pears, Extra Virgin Olive oil and Lemon dressing	
II.	Caprese Salad	10.00
	Fresh sliced tomatoes, fresh Mozzarella cheese and Basil lightly drizzled with Olive oil and balsamic vinegar	
III.	House Salad	10.00
	Mixed greens, tomatoes, fresh Mozzarella cheese and a balsamic vinegar dressing	
IV.	Eggplant Parmigiano	14.00
	Baked eggplant topped with tomato sauce and melted Mozzarella cheese	
V.	Broccoli Rabe	16.00
	Broccoli sautéed with hot sausage	

Primi Piatti [All entrees served with fresh vegetables and mashed potatoes]

I.	Chicken Sorrentino	17.00
	Boneless chicken breast sautéed with a light tomato sauce, Garlic, and white wine topped with Pancetta and melted Mozzarella Cheese	
II.	Veal Marsala, Piccata, or Francese	16.00
	Marsala- Wine and Mushrooms	
	Piccatta- Sauteed in lemon sauce with capers and White Wine	
	Francese- sautéed in egg batter, lemon sauce and white wine	
III.	Salmon or Sea Bass Fiorentino	18.00
	Lightly pan seared & topped with spinach and a touch of light cream sauce	
IV.	Linguine alle Vongole (Linguini with clams)	15.00
	In a white wine sauce or marenchiaro sauce (light tomato sauce)	
V.	Rigatoni alla Puttanesca	15.00
	Rigatoni in a red tomato sauce with olives, capers, anchovies, and red peppers	