

Specials

August 24, 1996

* Polenta _____ \$4.95
prosciutto, scallion and pecorino cheese polenta topped with a vine ripe tomato and roasted corn marinara sauce.

* Portobello Mushrooms _____ \$5.95
sliced and sauteed with summer squash, tomatoes, roasted peppers pignoli nuts and a touch of balsamic vinegar

* Caesar Salad _____ \$4.25
made with Puerini's own honey-mustard dressing (no eggs, no anchovies).

* Insalata di Scungilli _____ \$4.95
fresh snails marinated with olive oil, lemon, garlic, celery and onions topped with a dash of hot sauce.

* Tuscan Bread Salad _____ \$4.95
fresh Italian bread tossed with tomatoes, zucchini, scallions and cannellini beans sauteed with shallots and fresh rosemary topped with Buffalo mozzarella.

* Pasta del Giorno _____ \$13.95
homemade spinach pasta filled with wood grilled chicken, summer squash, gorgonzola and mozzarella cheeses topped with a vine ripe tomato cream sauce.

* Calamari Aglio Olio _____ \$12.95
fresh calamari sauteed with olive oil, garlic, spinach and hot peppers tossed with homemade spinach linguine.

* Pollo Pizzaiola _____ \$13.95
fresh chicken breast sauteed with garlic and mushrooms in a light marinara sauce served with spinach fettuccine.

* Vitello Madeira Classico con Pomodoro _____ \$16.95
scallopini of veal sauteed in butter, dry madeira wine, and tomatoes served with a half order of homemade spinach fettuccine with tomato sauce.

* Pesce Fresco Ripieno _____ \$17.95
fresh swordfish sliced thin and filled with a Maine crabmeat and scallop stuffing, wood grilled and served with a half order of homemade pasta with pesto or homemade marinara.

* Special Wines *

bottle Firestone Merlot \$22.00

Guenoc Sauvignon Blanc \$22.00

by the glass by

white: Trebbiano D'Abruzzo
Masciarelli 1994 \$5.00

red: Salice Salentino 1993
Taurino Riserva \$6.00

NEWPORT, RHODE ISLAND

Views of The Fountain

Views of Italy