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

* **Portobello Mushrooms**  
sliced and sautéed with summer squash, tomatoes, roasted peppers,
spinach and a touch of balsamic vinegar  
$5.95

* **Caesar Salad**  
made with Pherini’s own honey-mustard dressing  
(no eggs, no anchovies)  
$4.25

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

* **Tuscan Bread Salad**  
fresh Italian bread tossed with tomatoes, zucchini, scallions and
and cannelini beans sautéed with shallots and fresh rosemary

topped with Buffalo mozzarella  
$4.95

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

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

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

* **Vitello Madeira Classico con Pomodoro**  
scallopini of veal, sautéed in butter, dry madeira wine, and

tomatoes served with a half order of homemade spinach fettuccine  
$16.95

* **Pesce Fresco Ripieno**  
fresh swordfish sliced thin and filled with a Maine

crusted crab and scallop stuffing, wood grilled and served with a
half order of homemade pasta with pesto or homemade marinara  
$17.95

* **Special Wines**  

bottle, Firestone Merlot $22.00

Guerin Sauvignon Blanc $22.00

by the glass  
white: Trebbiano d’Abruzzo  
Masciarelli 1994 $5.00  
red: Salice Salentino 1993  
Taurino Riserva $8.00