

FALL WINTER DINNER 2015

Appetizers

Butternut Squash Soup with Honey and Sage
\$8 (\$7.20)

Fried Calamari with Lemon Caper Sauce
\$9 (\$8.10)

Potato Gnocchi with Pancetta and Shiitake
in a Lemon Cream
\$10 (\$9.00)

Prosciutto Wrapped Mozzarella with Braised
Tomatoes, Balsamic Vinegar and Basil Oil
\$9 (\$8.10)

Grilled Garlic Bruschetta with Fresh Mozzarella
and Dipping Sauces
\$8 (\$7.20)

Salads

Field Green Salad with Herb Mustard Vinaigrette,
Oven Dried Tomatoes and Walnuts *
\$8 (\$7.20)

Traditional Caesar Salad with Garlic Croutons
and Parmesan *
\$8 (\$7.20)

Warm Spinach Salad with Crispy Pork Belly, Field
Mushrooms and Sherry Vinaigrette
\$9 (\$8.10)

Baby Arugula with a Warm Roasted Portobello,
Shaved Parmesan and White Truffle Oil
\$9 (\$8.10)

Yellow Tomato, Goats Cheese, and Baby Arugula
with Pine Nuts and Lemon Vinaigrette
\$9 (\$8.10)

Pasta & Risotto

Penne with Seared Fresh Tuna, Black Olives,
Geranio's Marinara and Capers *
\$18 (\$16.20)

Homemade Fettuccini with Smoked Chicken,
Spinach, and Tomatoes in Parmesan Cream
\$19 (\$17.10)

Cappellini with Roasted Swordfish,
Field Mushrooms, Italian Broccoli and
Lemon Extra Virgin Olive Oil
\$24 (\$21.60)

Seared Shrimp Linguini with Garlic, Chilies,
Tomatoes, Tarragon and Cream *
\$24 (\$21.60)

Linguini with a Rich Mushroom and Veal Ragout
\$19 (\$17.10)

Lobster Risotto with a 1# Maine Lobster, Tomatoes,
Tarragon, and Lobster Oil *
\$29 (\$26.10)

Mushroom Risotto with Pancetta, Field Mushrooms,
Shaved Parmesan, and White Truffle Oil
\$19 (\$17.10)

Saffron Risotto with Seared Scallops,
Tomatoes and Chives
\$21 (\$18.90)

Parmesan Risotto with Grilled Zucchini and
Asparagus; Shaved Parmesan
\$19 (\$17.10)

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Main Courses

Side Items and Kid Stuff

Mashed Potatoes.....	\$4
Spring Onion Potato Cake...	\$4
Pattypan Squash.....	\$4
Wilted Spinach	\$4
Italian Broccoli.....	\$4
Grilled Asparagus.....	\$4
Side Parmesan Risotto.....	\$5
Penne or Linguini with:	
Butter and Parmesan.....	\$5
Tomato Sauce.....	\$5
Parmesan Cream.....	\$6

*Please ask about other sides,
dishes for the little ones, Vegan
and Vegetarian options.
If we have it , we are happy to
prepare it for you!!!*

Braised Lamb Shank with Roasted Garlic Mashed Potatoes, Roasted Tomatoes and Rosemary Jus
\$21 (\$18.90)

Traditional Osso Buco with Italian Broccoli and Saffron Risotto
\$22 (\$19.80)

Braised Beef Short-Ribs over a Spring-Onion Potato Cake with Roasted Pattypan Squash and Smoked Onion Jus
\$24 (\$21.60)

Grilled Atlantic Salmon over Mashed Potatoes, with Pancetta, and a Confit of Garlic and Shallots; Red Wine Sauce
*(served medium-rare unless requested otherwise) **
\$21 (\$19.10)

Walnut Crusted Swordfish with Pattypan Squash, Potatoes, and Field Mushrooms; Sage Brown Butter
\$24 (\$21.60)

Oven Roasted Pork Loin with Creamy Polenta, Wilted Spinach and Crispy Onions; Pancetta Jus *
\$20 (\$18.00)

Prosciutto Wrapped Tuna with Porchini Risotto, Wilted Arugula and White Truffle Oil
*(served rare unless requested otherwise)**
\$26 (\$23.40)

Filet of Beef over a Parmesan Potato Gratin with Grilled Asparagus and Red Wine Jus
*(served medium-rare unless requested otherwise) **
\$32 (\$29.80)

e Lower of the two prices is charged if your order is placed before 7pm, or after 7:30 pm, Mon-Sun. Any food ordered after 7 will be charged regular price. Not available for parties of 6 or more, holidays and special events

JOIN OUR PREFERRED GUEST MEMBERSHIP

Ask Your Server For a Card!