

## FALL WINTER LUNCH 2015

### Soups and Appetizers

Butternut Squash Soup with Honey and Sage  
\$8

Fried Calamari with Lemon Caper Sauce \*  
\$8

Potato Gnocchi with Pancetta and Mushrooms  
in a Lemon Cream  
\$9

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

Grilled Garlic Bread with Fresh Mozzarella  
and Dipping Sauces \*  
\$7

### Salads

Field Green Salad with Herb Mustard Vinaigrette,  
Oven Dried Tomatoes and Walnuts  
\$7

Roasted Portobello and Arugula with Shaved  
Parmesan and White Truffle Oil  
\$8

Traditional Caesar Salad with Garlic Croutons \*  
\$7

Yellow Tomato, Goat's Cheese and Arugula  
Salad with Pine Nuts and Lemon Vinaigrette  
\$8

Warm Spinach Salad with Crispy Pork Belly, Field

### Pasta & Risotto

Lobster Risotto with a 1/2 1# Maine Lobster  
and Lobster Oil  
\$21

Wild Mushroom Risotto with Pancetta,  
Field Mushrooms, Shaved Parmesan  
and White Truffle Oil  
\$15

Parmesan Risotto with Grilled Zucchini and  
Asparagus; Shaved Parmesan  
\$15

Cappellini with Roasted Swordfish,  
Field Mushrooms, Italian Broccoli and  
Lemon Extra Virgin Olive Oil  
\$22

Linguini with a Rich Mushroom and Veal Ragu  
\$15

Penne with Seared Fresh Tuna, Black Olives,  
Tomatoes and Capers \*  
\$15

Homemade Fettuccini with Smoked Chicken,  
Spinach, and Tomatoes in Parmesan Cream  
\$16

Angel Hair Pasta with Fresh Tomato Sauce  
and Basil Pesto  
\$14

Our Own Homemade Lasagna with Spinach  
Pasta and Traditional Bolognese  
\$15

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Mushrooms and Sherry Vinaigrette  
\$8

### Entrée Salads

Warm Salad of Spinach with Seared Salmon  
and Warm Mushroom Dressing  
\$14

Traditional Caesar Salad with Roasted Shrimp  
\$18

Traditional Caesar Salad with Seared Salmon  
\$14

### 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!!!*

### Main Courses

Prosciutto Wrapped Tuna with Porchini Risotto,  
Wilted Arugula and White Truffle Oil  
*(served rare unless requested otherwise) \**  
\$24

Grilled Atlantic Salmon over Mashed Potatoes, with  
Pancetta, and a Confit of Garlic and Shallots;  
Red Wine Sauce  
*(served med-rare unless requested otherwise) \**  
\$20

Braised Beef Short-Ribs over a Spring-Onion  
Potato Cake with Roasted Pattypan  
Squash and Smoked Onion Jus  
\$22

Traditional Osso Buco with Italian Broccoli  
and Saffron Risotto  
\$20

Oven Roasted Pork Loin with Creamy Polenta,  
Wilted Spinach and Crispy Onions; Pancetta Jus \*  
\$18

Ragout of Beef with White Truffle Mashed Potatoes  
and Field Mushrooms  
*(served med-rare unless requested otherwise) \**  
\$22

**JOIN OUR PREFERRED GUEST MEMBERSHIP  
ASK YOUR SERVER FOR A CARD**