

## SPRING SUMMER DINNER 2015

### Soups & Hot Appetizers

Potato and Leek Soup with White Truffle Oil  
**\$8** (\$7.20)

Creamed Soup of Asparagus with Chives  
**\$9** (\$8.10)

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

Grilled Garlic Bread with Fresh Mozzarella  
and Dipping Sauces  
**\$7** (\$6.30)

Roasted Shrimp with Extra Virgin Olive Oil,  
Garlic, Lemon and Grilled Country Bread  
**\$12** (\$10.80)

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

PEI Mussels Steamed with Garlic, Our Own  
Tomato Sauce, Orange Zest and White Wine  
**\$9** (\$8.10)

### Appetizers & Salads

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

Salad of Vine Ripe Tomatoes and Our Own  
Fresh Mozzarella with loads of Fresh Basil  
**\$9** (\$8.10)

Roasted Portobello and Arugula with Shaved  
Parmesan and White Truffle Oil  
**\$9** (\$8.10)

### Pasta & Risotto

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

Seared Shrimp Linguini with Garlic, Chilies,  
Tomatoes, Tarragon and Cream  
**\$22** (\$19.80)

Penne with Seared Fresh Tuna, Black Olives,  
Tomatoes and Capers \*  
**\$15** (\$13.50)

Homemade Fettuccini with Smoked Chicken,  
Spinach, and Tomatoes in Parmesan Cream  
**\$17** (\$15.30)

Capellini with Lump Crab, Tomatoes and  
Asparagus with XVOO, Lemon and Basil  
**\$22** (\$19.80)

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

Lobster Risotto with Maine Lobster and Lobster Oil  
With ½ a 1# Lobster \* **\$21** (\$18.90)  
With a whole 1# Lobster \* **\$29** (\$26.10)

Wild Mushroom Risotto with Pancetta, English Peas,  
Shaved Parmesan and White Truffle Oil  
**\$19** (\$17.10)

Saffron Risotto with Seared Scallops,  
Tomatoes and Chives  
(served medium-rare unless requested otherwise) \*  
**\$24** (\$19.80)

# SPRING SUMMER DINNER 2015

Yellow Tomato, Goat's Cheese and Arugula Salad  
with Pine Nuts and Lemon Vinaigrette  
**\$9** (\$8.10)

Spinach Salad with Pancetta, Field Mushrooms \*  
and Parmesan; Herb Mustard Vinaigrette  
**\$8** (\$7.20)

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

## Side Items and Kid Cuisine

Mashed Potatoes..... \$3  
Potato Gratin ..... \$4  
Wilted Pea Shoots..... \$4  
Wilted Spinach ..... \$3  
Italian Broccoli..... \$3  
Asparagus..... \$6

Penne or Linguini with:  
Butter and Parmesan..... \$5  
Tomato Sauce..... \$4  
Parmesan Cream..... \$5  
Saffron Risotto..... \$6

Please ask about other sides, dishes for the little  
ones and our vegetarian or vegan options!  
If we have it, we are happy to prepare it for you!

**%10 OFF BEFORE 7:00 pm & after 9:30 pm**

*~The Lower of the two prices is charged if your order is placed before 7pm,  
or after 9:30 pm, Mon-Sun. Not available for parties of 6 or more.*

*Not valid with any other discounts or promotions*

**JOIN OUR PREFERRED GUEST MEMBERSHIP**

**Ask Your Server For a Card!**

## Main Courses

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

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

Pan-Roasted Rockfish over Fingerling Potatoes  
with Wilted Pea Shoots and Tomato Vinaigrette  
MKT

Seared Sea Scallops with a Potato and Scallion Pancake;  
English Peas and Lemon Butter  
(served medium-rare unless requested otherwise) \*  
**\$24** (\$21.60)

Grilled Atlantic Salmon with Mashed Potatoes, Pancetta,  
Roasted Garlic and Shallots; Red Wine Jus  
(served medium-rare unless requested otherwise) \*  
**\$21** (\$18.90)

Pan-fried Veal Scaloppini with Mozzarella,  
Prosciutto, Asparagus and Sage;  
Herbed Spatzel  
**\$22** (\$19.80)

Prosciutto Wrapped Tuna with Herbed Mushroom  
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** (\$28.80)

Oven Roasted Breast of Free Range Chicken  
with Porcini Risotto, Wilted Pea Shoots,  
Field Mushrooms and Sage  
**\$19** (\$17.10)