

SPRING SUMMER LUNCH 2015

Soups and Appetizers

Potato and Leek Soup with White Truffle Oil
\$7

Creamed Soup of Asparagus with Chives
\$8

Fried Calamari with Lemon Caper Sauce *
\$8

Prince Edward Island Mussels Steamed with Garlic,
Tomatoes, Orange Zest and White Wine
\$8

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

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

Salads

Field Green Salad with Herb Mustard Vinaigrette
with Gorgonzola and Walnuts *
\$6

Salad of Vine Ripe Tomatoes and Our Own Fresh
Mozzarella with Loads of Fresh Basil
\$8

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

Traditional Caesar Salad with Garlic Croutons *
\$7

Pasta & Risotto

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

Wild Mushroom Risotto with Pancetta, English Peas,
Shaved Parmesan and White Truffle Oil
\$16

Linguini with a Rich Mushroom and Veal Ragu
\$16

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
\$10

Our Own Homemade Lasagna with Spinach
Pasta and Traditional Bolognese
\$12

Penne with Pancetta, Shitaki, Rosemary and
Sage with Parmesan Butter
\$12

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

Spinach Salad with Pancetta, Field Mushrooms *
and Parmesan; Herb Mustard Vinaigrette
\$7

Entrée Salads

Warm Salad of Spinach with Seared Salmon
and Warm Mushroom Dressing
\$12

Traditional Caesar Salad with Grilled Chicken
\$12

Traditional Caesar Salad with Seared Salmon
\$12

Side Items and Kid Cuisine

Mashed Potatoes.....	\$3
Potato Gratin	\$4
English Peas.....	\$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!

Main Courses

Prosciutto Wrapped Tuna with Herbed Mushroom
Risotto, Wilted Arugula and White Truffle Oil *
(served medium-rare unless requested otherwise)
\$21

Grilled Atlantic Salmon with Mashed Potatoes,
Pancetta, Roasted Garlic
and Shallots; Red Wine Sauce *
(served med-rare unless requested otherwise)
\$18

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

Seared Sea Scallops with a Potato-Scallion Pancake;
English Peas and Lemon Butter
(served medium-rare unless requested otherwise) *
\$22

Oven Roasted Breast of Free Range Chicken
with Porcini Risotto, Wilted Pea Shoots,
Field Mushrooms and Sage
\$16

Pan-fried Veal Scaloppini with Mozzarella,
Prosciutto, Asparagus and Sage Sauce;
Herbed Spatzel
\$22

Ragout of Beef with White Truffle Mashed Potatoes
and Field Mushrooms
(served med-rare unless requested otherwise) *
\$21

%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**

