

FALL WINTER DINNER 2016

Appetizers

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

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

Steamed PEI Mussels with Garlic, Orange
and Geranio Marinara
\$10 (\$9.00)

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)

Scottish Smoked Salmon over Crostini with
Capers and Marinated Shallots
\$12 (\$10.80)

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)

Roasted Golden Beet Salad with Baby Arugula
and Shaved Parmesan
\$9 (\$8.10)

Varm Spinach Salad with Field Mushrooms Shaved
Parmesan and Balsamic Vinaigrette
\$9 (\$8.10)

Pasta & Risotto

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

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

Angel Hair Pasta with Roasted Swordfish, Field
Mushrooms, Italian Broccoli and Lemon EVOO
\$24 (\$21.60)

Seared Shrimp over Linguini in a Traditional Pink
Sauce with Fresh Tomato and Basil Pesto
\$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)

Seafood Saffron Risotto with Seared Scallops,
PEI Mussels, Gulf Shrimp, Tomatoes and Chives
\$24 (\$21.60)

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

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

Side Items and Kid Stuff

Mashed Potatoes.....\$4
Spring Onion Potato Cake...\$4
Grilled Zucchini.....\$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!!!*

The Lower of the two prices is charged if your order is placed before 7pm,
after 9:30 pm, Mon-Sun. Any food ordered after 7 is 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!

Main Courses

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 Grilled Zucchini 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 (\$18.90)

Oven Roasted Swordfish over a Parmesan Potato
Gratin with Wilted Spinach; Tomato Vinaigrette
\$24 (\$21.60)

Pan-Seared Breast of Free Range Chicken with
Marsala, Field Mushrooms, Mashed Potatoes,
and Italian Broccoli
\$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)