

# FALL WINTER LUNCH 2016

## Soups and Appetizers

Butternut Squash Soup with Honey and Sage  
\$8

Fried Calamari with Lemon Caper Sauce \*  
\$8

Steamed PEI Mussels with Garlic, Orange  
and Geranio Marinara  
\$9

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

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

Scottish Smoked Salmon over Crostini with Capers  
and Marinated Shallots  
\$10

## Salads

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

Traditional Caesar Salad with Garlic Croutons \*  
\$7

Warm Spinach Salad with Field Mushrooms Shaved  
Parmesan, Balsamic Vinaigrette and Crispy Pancetta  
\$8

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

Roasted Golden Beet Salad with Baby Arugula  
and Shaved Parmesan  
\$8

## Pasta & Risotto

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

Seafood Saffron Risotto with Seared Scallops,  
PEI Mussels, Gulf Shrimp, Tomatoes and Chives  
\$22

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

Angel Hair Pasta with Roasted Swordfish, Field  
Mushrooms, Italian Broccoli and Lemon EVOO  
\$20

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

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

Traditional Caesar Salad with Roasted Chicken Breast  
**\$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  
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!!!*

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

## Main Courses

Braised Lamb Shank with Roasted Garlic Mashed  
Potatoes, Roasted Tomatoes; Rosemary Jus  
**\$19**

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

Braised Beef Short-Ribs over a Spring-Onion Potato  
Cake with Grilled Zucchini; Smoked Onion Jus  
**\$22**

Grilled Atlantic Salmon over Mashed Potatoes, with  
Pancetta, Confit of Garlic and Shallots;  
Red Wine Sauce  
*(served medium-rare unless requested otherwise) \**  
**\$19**

Oven Roasted Swordfish over a Parmesan Potato  
Gratin with Wilted Spinach; Tomato Vinaigrette  
**\$22**

Pan-Seared Breast of Free Range Chicken with  
Marsala, Field Mushrooms, Mashed Potatoes,  
and Italian Broccoli  
**\$18**

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

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