

# SPRING SUMMER DINNER 2016

## Soups & Appetizers

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

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

Potato Gnocchi with Roasted Cherry Tomatoes,  
Basil Pesto and Pine Nuts  
**\$10** (\$9.00)

Scottish Smoked Salmon with Capers and Shallots  
**\$12** (\$10.80)

rostini of Fresh Goats Cheese with Vine Ripe Tomatoes,  
and Black Olive Tapenade  
**\$9** (\$8.10)

## Salads

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

Salad of Vine Ripe Tomatoes and Our Own  
Fresh Mozzarella with Loads of Fresh Basil  
**\$10** (\$9.00)

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

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

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

## Pasta & Risotto

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

Seared Shrimp Linguini with Basil Pesto, Roasted  
Cherry Tomatoes, Arugula, and Shaved Parmesan  
**\$22** (\$19.80)

Penne with Seared Fresh Tuna, Black Olives,  
Geranio's Marinara and Capers \*  
**\$17** (\$15.30)

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

Cappellini with Roasted Swordfish, Field  
Mushrooms, Italian Broccoli and Lemon EVOO  
**\$22** (\$19.80)

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

Lobster Risotto with a 1# Maine Lobster, Tomatoes,  
Tarragon, and Lobster Oil \*  
**\$29** (\$26.10)

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

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

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## Main Courses

### Side Items and Kid Cuisine

Mashed Potatoes.....	\$5
Potato Gratin .....	\$6
Grilled Zucchini .....	\$4
Wilted Spinach .....	\$4
Italian Broccoli.....	\$4
Grilled Asparagus... ..	\$5

Penne or Linguini with:

Butter and Parmesan.....	\$6
Tomato Sauce.....	\$5
Parmesan Cream.....	\$7
Saffron Risotto.....	\$7

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**

**\* Please inquire about Health Dept. Disclaimer information**

Pan-Seared Breast of Free Range Chicken with Marsala, Field Mushrooms, Mashed Potatoes, and Italian Broccoli  
**\$20 (\$18.00)**

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

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

Seared Sea Scallops and Roasted Shrimp over a Salad of Vine Ripe Tomatoes, Red Onions and Olives; Potato "Hay"  
**\$24 (\$21.60)**

Grilled Atlantic Salmon with Mashed Potatoes, Pancetta, Roasted Garlic and Shallots; Red Wine Jus (served medium-rare unless requested otherwise) \*  
**\$22 (\$19.80)**

Grilled Rack of Lamb, with Melted Leeks over a Spring-Onion Potato Cake; Red Wine Jus (served rare unless requested otherwise) \*  
**\$30 (\$27.00)**

Prosciutto Wrapped Tuna with Porcini 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) \*  
**\$35 (\$31.50)**