

SPRING SUMMER LUNCH 2016

Soups and Appetizers

Potato and Leek Soup with White Truffle Oil
\$7

Crispy Fried Calamari with Lemon Caper Sauce *
\$8

Potato Gnocchi with Roasted Cherry Tomatoes,
Basil Pesto and Pine Nuts
\$9

Scottish Smoked Salmon with Capers and Shallots
\$11

rostini of Fresh Goats Cheese with Vine Ripe Tomatoes,
and Black Olive Tapenade
\$8

Salads

Field Green Salad with Herb Mustard Vinaigrette
with Gorgonzola and Walnuts *
\$7

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

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

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,
Geranio's Marinara and Capers *
\$16

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
\$14

Penne with Pancetta, Shitaki, Rosemary and
Sage with Parmesan Butter
\$14

Main Courses

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

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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.....	\$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!

- Please inquire about Health Dept. Disclaimer information

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

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

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

Seared Sea Scallops and Roasted Shrimp over
a Salad of Vine Ripe Tomatoes, Red Onions
and Olives; Potato "Hay"
\$22

Grilled Atlantic Salmon with Mashed Potatoes, Pancetta,
Roasted Garlic and Shallots; Red Wine Jus
(served medium-rare unless requested otherwise) *
\$20

Grilled Rack of Lamb, with Melted Leeks over a
Spring-Onion Potato Cake; Red Wine Jus
(served rare unless requested otherwise) *
\$25

Prosciutto Wrapped Tuna with Porcini 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

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