

# SPRING SUMMER 2017 DINNER MENU

## 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)

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

Roasted Shrimp with Extra Virgin Olive Oil, Garlic,  
Lemon and Grilled Country Bread  
**\$12** (\$10.80)

Crostini of Fresh Goat 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 Golden Beet Salad with Baby Arugula  
and Shaved Parmesan  
**\$9** (\$8.10)

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

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

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## 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**

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## Pasta & Risotto

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

Seared Shrimp Linguini with Chili, Tarragon,  
Cherry Tomatoes and Parmesan Cream  
**\$22** (\$19.80)

Penne with Seared Fresh Tuna, Black Olives,  
Capers and Geranio's Marinara \*  
**\$19** (\$17.10)

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

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)

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

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## Main Courses

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

Braised Beef Short-Ribs over a Spring-Onion Potato  
Cake with Grilled Zucchini and Smoked Onion Jus  
**\$24** (\$21.60)

Roasted Swordfish Steak over a Polenta and Sweet-Corn Galette with  
Roasted Red Peppers and Parmesan Cream  
**\$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  
French Lentils; Red Wine Jus  
(served medium-rare unless requested otherwise) \*  
**\$32** (\$28.80)

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)