

SPRING SUMMER 2017 LUNCH MENU

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

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

Crostini of Fresh Goat 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 Golden Beet Salad with Baby Arugula
and Shaved Parmesan
\$8

Traditional Caesar Salad with Garlic Croutons *
\$7

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

Entrée Salads

Warm Salad of Spinach with Seared Salmon
and Warm Mushroom Dressing
\$12

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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**

SPRING SUMMER 2017 LUNCH MENU

Pasta & Risotto

Parmesan Risotto with Grilled Zucchini
and Asparagus; Shaved Parmesan
\$16

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,
Capers and Geranio's Marinara *
\$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, Shiitake, Rosemary and
Sage with Parmesan Butter
\$14

SPRING SUMMER 2017 LUNCH MENU

Main Courses

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

\$18

Roasted Swordfish Steak over a Polenta and
Sweet-Corn Galette with Roasted Red Peppers
and Parmesan Cream

\$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
French Lentils; Red Wine Jus
(served medium-rare unless requested otherwise) *

\$30

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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