

Hot Appetizers

Ask For Today' Special Soup!

Five Onion Soup with Gorgonzola Crostini

\$7

(\$6.30)

Butternut Squash Soup with Honey and Sage

\$8

(\$7.20)

Fried Calamari with Lemon Caper Sauce

\$8

(\$7.20)

Roasted Shrimp with Extra Virgin Olive Oil, Garlic, Lemon
and Grilled Country Bread

\$12

(\$10.80)

Prince Edward Island Mussels Steamed with Garlic,
Tomatoes, Orange Zest, and White Wine

\$8

(\$7.20)

Creamy White Polenta with Maine Lobster,
Mushrooms and Leeks *

\$12

(\$10.80)

Salads

Field Green Salad with Herb Mustard Vinaigrette,
Gorgonzola and Walnuts *

\$7

(\$6.30)

Traditional Caesar Salad with Garlic Croutons and
Parmesan

\$7

(\$6.30)

Salad of Prosciutto Wrapped Mozzarella with Braised
Tomatoes, Balsamic Vinegar and Basil Oil

\$9

(\$8.10)

Yellow Tomato, Goats Cheese, and Arugula Salad with
Pine nuts and Lemon Vinaigrette

\$8

(\$7.20)

Warm Salad of Duck Confit, Foie Gras and Caramelized
Pears with Frisse and Sherry Vinegar

\$9

(\$8.10)

Side Items and Kid Stuff

Mashed Potatoes..... \$3

Potato Gratin.....\$4

Polenta Corn Cake.....\$3

Wilted Spinach\$3

Italian Broccoli..... \$3

Side Parm Risotto\$4

Penne or Farfalle with:

Butter and Parmesan.....\$5

Tomato Sauce.....\$4

Parmesan Cream.....\$5

Please ask about other sides or
dishes for the little ones

Pasta & Risotto

Ask For Today's Special Pasta!

Penne with Seared Fresh Tuna, Black Olives,
Tomatoes and Capers *

\$15
(\$13.50)

Homemade Fettuccini with Smoked Chicken, Spinach, and
Tomatoes in Parmesan Cream

\$16
(\$15.30)

Linguini with Steamed Mussels and Clams in
Traditional White or Red Sauce

\$18
(\$16.20)

Seared Shrimp Linguini with Garlic, Chilies, Tomatoes,
Tarragon and Cream

\$19
(\$17.10)

Linguini with a Rich Mushroom and Veal Ragout

\$19
(\$17.10)

Ask For Today's Special Risotto!

Lobster Risotto with Maine Lobster and Lobster Oil *

With ½ a 1# Lobster **\$19** (\$17.10)
With a whole 1# Lobster **\$27** (\$24.30)

Wild Mushroom Risotto with Pancetta, English Peas,
Shaved Parmesan, and White Truffle Oil

\$19
(\$17.10)

Main Courses

Oven Roasted Pork Loin with Creamy Polenta, Wilted Spinach and Crispy Onions; Pancetta Jus *

\$20
(\$18.00)

Braised Lamb Shank with Roasted Garlic Mashed Potatoes, Flageolet Beans and Rosemary

\$21
(\$18.90)

Traditional Osso Buco with Italian Broccoli and Saffron Risotto

\$22
(\$19.80)

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

\$18
(\$16.20)

Oven Roasted Swordfish Over a Polenta Corn Galette with Roasted Peppers and Fresh Corn Cream

\$24
(\$21.60)

Prosciutto Wrapped Tuna with Herbed Mushroom Risotto Wilted Arugula and White Truffle Oil (served med-rare unless requested otherwise)

\$24
(\$21.60)

Oven Baked Duck Confit with French Lentils, Wilted Spinach, and Crispy Celery Root "Straw"

\$19
(\$17.90)

Oven Roasted Ribeye with Sweet Onions, Zucchini and Pancetta over a Baked Potato Cake; Thyme Jus (served medium-rare unless requested otherwise) *

\$26
(\$23.40)

Oven Roasted Breast of Free Range Chicken with Porcini Risotto and Pea Shoots with Wild Mushrooms and Sage

\$17
(\$15.30)

Dessert

Our own Tiramisu with Homemade Mascarpone

\$7

Vanilla Bean Creme Brulee

\$7

Pear and Almond Tart with Hazelnut Anglaise

\$7

Dark Chocolate Mousse with Fresh Raspberries

\$8

Warm "Soup" of Red Fruit with Vanilla Ice Cream

\$7

Selection of our Homemade Ice Cream or Sorbet

\$6