

Hot Appetizers

Ask For Today' Special Soup!

Potato, Clam and Corn Chowder with Rock Shrimp
\$10
(\$9.10)

Butternut Squash Soup with Honey and Sage
\$7
(\$6.30)

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)

Grilled Garlic Bruschetta with Fresh Mozzarella and
Dipping Sauces *
\$7
(\$6.30)

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 Proscuitto 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 Spinach Salad with Pancetta, Roasted Mushrooms
and Shaved Parmesan; Seed Mustard Vinaigrette

\$8
(\$7.20)

Side Items and Kid Stuff

Mashed Potatoes.....\$3
Potato Galette.....\$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)

Cappellini with Smoked Chicken, Field Mushrooms,
Tomatoes and Spinach with Garlic XVOO

\$16
(\$14.40)

Salmon "Lasagna" with Smoked Salmon, Wilted Greens
and Parmesan Cream

\$18
(\$16.20)

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

\$19
(\$17.10)

Linguini with a Rich Mushroom and Veal Ragout

\$17
(\$15.30)

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 Mashed Potatoes, Garlic Roasted Tomatoes and Rosemary Jus

\$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)

Seared Rare Tuna with Roasted Tomato Compote, Artichokes and Fingerling Potatoes; Balsamic Reduction (served 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

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Menu