

## 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 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 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