

Soups and Appetizers

Ask For Today' Special Soup!

Five Onion Soup with Gorgonzola Crostini
\$5

Butternut Squash Soup with Honey and Sage
\$6

Fried Calamari with Lemon Caper Sauce
\$6

Prince Edward Island Mussels Steamed with Garlic,
Tomatoes, Orange Zest and White Wine
\$6

Creamy White Polenta with Maine Lobster,
Mushrooms and Leeks *
\$10

Salads

Field Green Salad with Herb Mustard Vinaigrette
with Gorgonzola and Walnuts *
\$5

Traditional Caesar Salad with Garlic Croutons and Parmesan
\$5

Salad of Proscuitto Wrapped Mozzarella with Braised
Tomatoes, Balsamic Vinegar and Basil Oil
\$8

Yellow Tomato, Goats Cheese and Arugula Salad
with Pine Nuts and Lemon Vinaigrette
\$6

Warm Salad of Duck Confit, Foie Gras and Caramelized
Pears with Frisse and Sherry Vinegar
\$8

Entrée Salads

Warm Salad of Spinach with Seared Salmon
and Warm Mushroom Dressing
\$9

Traditional Caesar Salad with Grilled Chicken
\$9

Traditional Caesar Salad with Seared Salmon
\$10

Side Items and Kid Stuff

Mashed Potatoes.....	\$3
Potato Galette.....	\$4
Polenta Corn Cake.....	\$3
Wilted Spinach	\$3
Italian Broccoli.....	\$3
Wilted Pea Shoots	\$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

JOIN OUR PREFERRED GUEST MEMBERSHIP

Ask Your Server For a Card!

Pasta & Risotto

Ask For Today's Special Risotto!

Lobster Risotto with ½ a 1# Maine Lobster and Lobster Oil *
\$19

Wild Mushroom Risotto with Pancetta, English Peas, Shaved
Parmesan and White Truffle Oil
\$15

Ask For Today's Special Pasta!

Linguini with a Rich Mushroom and Veal Ragu
\$13

Penne with Seared Fresh Tuna, Black Olives,
Tomatoes and Capers *
\$9

Linguini with Steamed Mussels and Clams in
Traditional White or Red Sauce
\$11

Angel Hair Pasta with Fresh Tomatoe Sauce and Basil Pesto
\$8

Our Own Homemade Lasagna with Spinach Pasta
and Traditional Bolognese
\$8

Penne with Pancetta, Shitaki, Rosemary and Sage with
Parmesan Butter
\$8

Main Courses

Prosciutto Wrapped Tuna with Herbed Mushroom Risotto,
Wilted Arugula and White Truffle Oil
(served medium-rare unless requested otherwise) *
\$18

Grilled Atlantic Salmon with Mashed Potatoes, Pancetta,
Roasted Garlic and Shallots; Red Wine Sauce *
(served med-rare unless requested otherwise)
\$16

Traditional Osso Bucco with Italian Broccoli and
Saffron Risotto
\$18

Oven Roasted Pork Loin with Creamy Polenta, Wilted
Spinach and Crispy Onions; Pancetta Jus *
\$16

Oven Roasted Swordfish Over a Polenta Corn Galette with
Roasted Peppers and Fresh Corn Cream
\$18

Oven Roasted Breast of Free Range Chicken with Porcini
Risotto and Pea Shoots with Chanterelles and Sage
\$14

Ragout of Beef with White Truffle Mashed Potatoes
and Field Mushrooms
\$18

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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