

## Soups & Hot Appetizers

Potato and Leek Soup with White Truffle Oil

**\$9**

(\$8.10)

Spring Vegetable Soup with Pesto

**\$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)

Sliced Parma Prosciutto with a Melon and Mint Salad

**\$11**

(\$9.90)

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)

## Appetizers & Salads

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

**\$6**  
(\$5.40)

Salad of Vine Ripe Tomatoes and  
Our Own Fresh Mozzarella with Prosciutto and Field Greens

**\$8**  
(\$7.20)

Roasted Portobello and Arugula with Shaved Parmesan  
and White Truffle Oil

**\$8**  
(\$7.20)

Yellow Tomato, Goat's Cheese and Arugula Salad  
with Pinenuts and Lemon Vinaigrette

**\$8**  
(\$7.20)

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

**\$9**  
(\$8.10)

Traditional Caesar Salad with Garlic Croutons

**\$7**  
(\$6.30)

## Side Items and Kid Cuisine

Mashed Potatoes.....\$3  
Potato Pancake .....\$4  
English Peas.....\$4  
Wilted Spinach .....\$3  
Italian Broccoli.....\$3

Penne or Linguini with:  
Butter and Parmesan.....\$5  
Tomato Sauce.....\$4  
Parmesan Cream.....\$5

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!

**%10 OFF BEFORE 7:00 pm & after 9:30 pm**

*~The Lower of the two prices is charged if your order is placed before 7pm, or after 9:30 pm, Mon-Sun. Not available for parties of 6 or more Not valid with any other discounts or promotions*

**JOIN OUR PREFERRED GUEST MEMBERSHIP**

**Ask Your Server For a Card!**

## Pasta & Risotto

“Lasagna” of Atlantic Salmon, Smoked Salmon  
and Creamed Spinach in Crispy Pasta \*

**\$17**

(\$15.30)

Linguini with a Rich Mushroom and Veal Ragu

**\$19**

(\$17.10)

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

**\$19**

(\$17.10)

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

**\$15**

(\$13.50)

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

**\$17**

(\$15.30)

Giant Free-Form Ravioli of Jumbo Lump Crab,  
Basil and Spinach

**\$22**

(\$19.80)

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)

Traditional Osso Buco with Italian Broccoli and Saffron Risotto

**\$22**

(\$19.80)

Seared Halibut with Globe Artichokes, Vine Ripe Tomatoes and Fresh Basil; Basil Oil

**\$22**

(\$19.80)

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

**\$19**

(\$17.90)

Seared Sea Scallops with a Potato and Scallion Pancake; English Peas and Lemon Butter

(served medium-rare unless requested otherwise) \*

**\$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)

Pan-fried Veal Scaloppini with Mozzarella, Prosciutto, Asparagus and Sage Sauce over Herbed Spatzel

**\$21**

(\$18.90)

Prosciutto Wrapped Tuna with Herbed Mushroom Risotto, Wilted Arugula and White Truffle Oil

(served medium-rare unless requested otherwise) \*

**\$21**

(\$18.90)

Oven Roasted Ribeye with Sweet Onions, Zucchini and Pancetta over  
Herbed Spatzel; Thyme Jus  
(served medium-rare unless requested otherwise) \*

**\$26**

(\$23.40)

Oven Roasted Breast of Free Range Chicken with Porcini Risotto and Fava  
Beans with Chanterelles and Sage

**\$17**

(\$15.30)

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*Dimmer*

# Dessert

Our own Tiramisu with Homemade Mascarpone  
\$7

Vanilla Bean Creme Brulee  
\$7

Fresh Berries with Marsala Sabayon  
\$8

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

*Dimmer*