

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