

Soups & Hot Appetizers

Potato and Leek Soup with White Truffle Oil
\$9
(\$8.10)

Lobster Bisque with Tarragon and Sambuca Cream
\$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)

Fresh Asparagus and Roasted Mushrooms with Garlic-Tomato Butter
\$11
(\$9.90)

Prince Edward Island Mussels Steamed with Garlic,
Our Own Tomato Sauce, 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, with Frisee, Pancetta, Croutons and a Poached Duck Egg

\$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

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 Chop with Taleggio, Polenta, Wilted Spinach and Crispy Onions;
Pancetta Jus *

\$20
(\$18.00)

Traditional Osso Buco with Italian Broccoli and
Saffron Risotto

\$22
(\$19.80)

Roasted 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, 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 Filet of Beef with Zucchini and
Pancetta and White Truffle Mashed Potatoes

(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)

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