

Soups and Appetizers

Potato and Leek Soup with White Truffle Oil
\$7

Spring Vegetable Soup with Pesto
\$5

Fried Calamari with Lemon Caper Sauce
\$7

Prince Edward Island Mussels Steamed with Garlic,
Tomatoes, Orange Zest and White Wine
\$7

Sliced Parma Prosciutto with a Melon and Mint Salad
\$8

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

Salads

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

\$5

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

\$7

Roasted Portobello and Arugula with Shaved Parmesan
and White Truffle Oil

\$7

Traditional Caesar Salad

\$5

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

\$7

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 Cake..... \$3
Wilted Spinach \$3
English Peas..... \$4
Zucchini w/ Onions..... \$2

Penne or Linguini 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

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

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

“Lasagna” of Atlantic Salmon, Smoked Salmon
and Creamed Spinach in Crispy Pasta *
\$16

Linguini with a Rich Mushroom and Veal Ragu
\$18

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

Seared Shrimp Linguini with Garlic, Chilies, Tomatoes,
Tarragon and Cream
\$16

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

Our Own Homemade Lasagna with Spinach Pasta
and Traditional Bolognese
\$9

Penne with Pancetta, Shittake, Rosemary and Sage with
Parmesan Butter
\$9

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 Buco with Italian Broccoli and
Saffron Risotto
\$18

Oven Roasted Pork Loin with Creamy Polenta, Wilted
Spinach and Crispy Onions; Pancetta Jus *
\$15

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

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

Pan-fried Veal Scaloppini with Mozzarella, Prosciutto,
Asparagus and Sage Sauce over Herbed Spatzel
\$19

Ragout of Beef with White Truffle Mashed Potatoes
and Field Mushrooms
\$19

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

Lunch