

Soups and Appetizers

Potato and Leek Soup with White Truffle Oil
\$7

Lobster Bisque with Tarragon and Sambuca Cream
\$7

Fried Calamari with Lemon Caper Sauce
\$7

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

Fresh Asparagus and Roasted Mushrooms with
Garlic-Tomato Butter
\$9

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, Goat's Cheese and Arugula Salad
with Pine Nuts and Lemon Vinaigrette
\$7

Warm Salad of Duck Confit, with Frisee, Pancetta,
Croutons and a Poached Duck Egg
\$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 Pancake.....\$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 1/2 1# Maine Lobster and Lobster Oil *
\$19

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

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 Tomatoe Sauce and Basil Pesto
\$8

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

Penne with Pancetta, Shitaki, 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
(served med-rare unless requested otherwise)
\$19

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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