

Appetizers

<i>House Salad</i>	9
<i>organic baby greens, vine ripe tomato, orange segments, spicy roasted pecans, raspberry vinaigrette</i>	
<i>Caesar Salad</i>	9
<i>romaine hearts, croutons, bacon, parmesan, and creamy garlic dressing</i>	
<i>Pear and Blue Cheese Salad</i>	9
<i>poached pears, danish blue cheese, walnuts, balsamic vinaigrette</i>	
<i>Baby Spinach and Roasted Beet Salad with Smoked Salmon</i>	12
<i>with crumbled goat cheese, roasted walnuts, dates, balsamic vinaigrette</i>	
<i>Tomato Salad</i>	12
<i>vine ripened tomato, black olives, buffalo mozzarella, baby arugula, roasted garlic, extra virgin olive oil</i>	
<i>Warm Goat Cheese Salad</i>	12
<i>crispy woolwich farms goat cheese fritter with roasted porto bello mushrooms, baby greens, and roasted garlic</i>	
<i>Baked Escargots in Mushroom Caps</i>	12
<i>with herbed garlic butter and mozzarella crust</i>	
<i>Grilled Calamari</i>	12
<i>with a sweet green onion aioli, baby greens</i>	
<i>Crispy Crab Cake</i>	12
<i>with a smoked and spicy chipotle aioli</i>	
<i>Daily Fresh Oysters 1/2 dozen</i>	18
<i>ask for our daily selection, served fresh on ice with condiments</i>	
<i>Beef Carpaccio</i>	13
<i>thinly sliced peppered beef fillet, with lemon, shaved parmesan, red onion, extra virgin olive oil, capers</i>	
<i>Antipasto Italiano</i>	13
<i>prosciutto di parma, sopressata, parmesan, mixed olives</i>	

Pastas

- Gourmet Roasted Butternut Squash Ravioli* 22
fresh sage, maple butter
- Penne Rustica* 23
tender italian sausage, sweet and hot peppers, tomato sauce, black olives, fresh herbs
- Fettuccine* 23
smoked chicken, wild mushrooms, artichoke, sun dried tomatoes, white wine, basil, cream sauce
- Angels Hair with Grilled Tiger Shrimp* 27
with sauteed vegetables, tomato concasse, extra virgin olive oil, pesto
- Linguine Pescatore* 28
with tiger shrimp, clams, mussels, scallops, tomato concasse, garlic, herbs and extra virgin olive oil
- Sweet Potato Gnocchi* 28
with tender lobster, clams, asparagus, baby spinach, vodka rose sauce
- Paella Risotto* 28
saffron risotto with shrimp, scallops, mussels, chicken, sausage, peppers finished with parmesan
- Jumbo Seafood Ravioli* 29
filled with lobster, tiger shrimp, and sea scallops, basil, tomato, white wine cream sauce with mozzarella

Gourmet Pizzas

- Margherita Pizza* 20
traditional thin crust with fresh tomato sauce, basil, our blend of cheeses
- Funghi Pizza* 22
traditional thin crust with fresh tomato sauce, basil, our blend of cheeses
- Mediterranean Pizza* 21
marinara sauce, grilled chicken, double smoked bacon, tomato, zucchini, eggplant, mozzarella and goat cheese
- Pizza con Salsiccia e Funghi* 22
italian sausage, mushrooms, red onion, black olives, tomato sauce, mozzarella
- Prosciutto Margherita Pizza* 23
thinly sliced prosciutto, mozzarella, baby arugula, tomato sauce

Entrees

<i>Roasted Chicken Supreme</i>	<i>26</i>
<i>natural raised free range chicken, with sun dried cherry, port wine, veal jus, daily potato and mixed vegetables</i>	
<i>Veal Scaloppine Saltimbocca</i>	<i>28</i>
<i>with thinly sliced prosciutto, fresh sage, natural marsala veal jus with daily potato and mixed vegetables</i>	
<i>Grilled Sea Scallops and Tiger Shrimp</i>	<i>32</i>
<i>thai style mango coconut curry sauce, risotto and mixed vegetables</i>	
<i>Grilled Beef Tenderloin</i>	<i>38</i>
<i>8 oz beef fillet, wild mushroom, marsala sauce with daily potatoes and mixed vegetables</i>	
<i>Grilled Atlantic Salmon</i>	<i>28</i>
<i>with mango salsa, risotto and mixed vegetables</i>	
<i>Pan Seared Black Cod Fillet</i>	<i>32</i>
<i>with black plum chutney, risotto and mixed vegetables</i>	
<i>Roasted Lamb Rack</i>	<i>40</i>
<i>with dijon mustard, herb crust, roasted apple, fig and aged balsamic chutney, daily potato and mixed vegetables</i>	
<i>Seared Kobe Beef Flank Steak</i>	<i>27</i>
<i>with caramelized shallots, veal jus, wed wine, red wine reduction, served with baby arugula salad, topped with shaved parmesan</i>	
<i>Osso Buco</i>	<i>30</i>
<i>center cut veal shank simmered in a rich natural red wine broth, served with daily potato, and mixed vegetables</i>	
<i>Grilled Black Angus New York Steak</i>	<i>36</i>
<i>12 oz. with a green peppercorn and brandy sauce, served with daily potato and mixed vegetables</i>	

15 % gratuity will be automatically added on for groups of 6 or more