



: PRIMI PIATTI :

SOUP DU JOUR

\$6

GRAPE LEAVES

*stuffed with three cheeses*

\$6

STUFFED HOT PEPPERS

*delicious blend of cheeses & italian bread crumbs over a tomato cream*

\$8



LUMP CRAB CAKES

*dressed with house made red pepper remoulade sauce*

\$9

CRISP CALAMARI

*tossed with kalamata olives, parmesan cheese & our spicy pomodoro sauce*

\$9

CLASSIC CAESAR SALAD

*garlic croutons & parmesan cheese*

\$7

SPINACH CHOP SALAD

*tossed with bacon, eggs, sunflower seeds, red onion & a gorgonzola vinaigrette*

\$8

ROASTED BEETS

*grilled onions, warm goat cheese, pinenuts & balsamic syrup*

\$8



: SECONDI PIATTI :

*all entrees are accompanied by our family-style select green salad*

ANGEL HAIR PASTA

*shrimp, artichokes, spinach, pesto, goat cheese tossed in a white wine & toasted bread crumbs*

\$18

PASTA POMODORO

*with penne & ricotta cheese \$14      add shrimp \$17*

TUSCAN PASTA

*delicious meat sauce with penne & ricotta cheese \$17*

HOMEMADE RICOTTA CHEESE RAVIOLI

*served with choice of pomodoro \$16      or      tuscan meat sauce \$18*

SOFT POLENTA WITH CURRY CHICKEN

*with shiitake mushroom & sweet peas*

\$19





: TERZI PIATTI :

*all entrees are accompanied by our family-style select green salad*



TROUT FRANCAISE

*served over a mushroom risotto & fresh vegetables*

\$26

ATLANTIC SALMON

*served over a fresh lemon risotto with sauteed spinach & roasted garlic*

\$22

BALSAMIC CHICKEN

*with roasted garlic, gorgonzola & whipped potato*

\$18

BRAISED LAMB SHANK

*with sweet garlic whipped potato & root vegetables*

\$24



PORK TENDERLOIN

*with sweet potato mashed, cabbage confit & spiced cider sauce*

\$24

RACK OF LAMB

*served over goat cheese polenta, sauteed spinach and a lamb au jous*

\$34

14 OZ. NEW YORK STRIP

*served under a fresh arugula salad, sprinkled with gorgonzola & onion crisps*

\$27

20 OZ. COWBOY RIBEYE

*bone-in, served under sauteed mushrooms & caramelized onions, topped with shoe string potatoes*

\$32

