



*enjoy an enchanting evening under the stars!*

## *Soups*

DU JOUR *or*  
FRENCH ONION \$6

## *Salads*

ANTIPASTO \$12  
cured meats & italian cheeses

CAESAR SALAD \$8  
garlic croutons & parmesan cheese

SPINACH CHOP SALAD \$9  
tossed with bacon, eggs, sunflower seeds,  
red onion & a gorgonzola vinaigrette

WARM PEAR SALAD \$10  
tossed balsamic greens, pears  
and gorgonzola cheese

ADD: any one of these to any salad \$5  
FLANK STEAK,  
CALAMARI,  
GRILLED SALMON *or*  
GRILLED SHRIMP

## *Appetizers*

CRISPY CALAMARI \$7  
accompanied by kalamata olives,  
parmesan cheese with pommodoro sauce

LUMP CRAB CAKES \$9  
dressed with house made  
red pepper remoulade sauce

STUFFED PEPPERS \$8  
hungarian peppers stuffed with 3 cheeses  
served over roasted red pepper aioli

STACKED POLENTA \$8  
grilled gorgonzola polenta  
with roasted vegetable ragout

ROASTED BEETS \$8  
accompanied by grilled onions, goat cheese  
and pine nuts with balsamic syrup

ARRAY OF  
STUFFED MUSHROOMS \$12  
\$6.50 1/2 ORDER (3)  
stuffed crimini mushrooms: crab, steak, sausage.  
2 of each and served with 3 different sauces



## Pastas



### HOMEMADE RAVIOLI

the pasta is freshly made in-house stuffed with creamy ricotta and mint served with choice of POMODORO \$16

TUSCAN MEAT SAUCE \$18

### ANGEL HAIR PASTA \$18

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

### PASTA POMMADORO \$14

penne pasta served under a light tomato, onion and basil sauce served with a dallop of ricotta  
ADD: SHRIMP, \$18

### TUSCAN \$17

delicious meat sauce made with mom's meatballs, pork and sausage served over penne

### CIOPPINO \$26

linguini smothered delicious bath of shrimp, clams, mussels, cod, scallops in a light spicy broth

### PUTTENESCA \$16

fettuccini, anchovies, capers, olives, tomato basil sauce

### ALA VODKA \$24

fettuccini served under a choice of shrimp, chicken or crispy calamari

### FETTUCCINI BEANS & GREENS \$16

white wine, garlic, fresh greens and cannellini beans sprinkled with parmesan cheese.

ADD: SHRIMP, CLAMS, MUSSELS,  
COD, OR SCALLOPS \$22

ADD: THE WORKS \$30



## Entrees

*All entrees are accompanied by our house-made select green salad*

## Chicken & Seafood

### BALSAMIC CHICKEN \$18

with roasted garlic, gorgonzola & whipped potato

### TROUT FRANCAISE \$24

lightly dipped in egg batter, seared with capers, white wine. served with sauteed swiss chard with mushroom risotto

### PAN SEARED SALMON \$22

sauteed spinach with lemon risotto

### SEAFOOD PAELLA \$26

shrimp, clams, mussels, cod, scallops served with saffron lobster risotto



## Meats

### OSSO BUCCO \$34

slow braised veal shank with roasted tomato demi glaze

### 14 OZ. BREADED PORK CHOP \$22

paired with whole cinnamon baked apple, sweet potatoes and cayenne honey glaze

### 14 OZ. ROYAL BLACK & BLUE STRIP STEAK \$30

grilled, served with gorgonzola topped with 2 jumbo grilled shrimp and wasabi aioli and paired with roasted potatoes

### 20 OZ. COWBOY RIBEYE \$33

served over sauteed mushrooms & caramelized onions, topped with pommes frites