

APPETIZERS

Daily Soup - \$5

ask for today's selection

Classic Caesar Salad - \$6

fresh romaine & crisp bacon tossed in our creamy garlic dressing topped with fresh asiago cheese

Blueberry Walnut Salad - \$7

mesclan greens, dried blueberries, walnuts & pears tossed in a shallot red wine vinaigrette

Spinach Mango Salad - \$7

baby spinach, mango, cherry tomato & bell peppers tossed in a raspberry balsamic dressing finished with goat cheese

Stuffed Portobello Mushroom - \$9

portobello mushroom stuffed with gorgonzola cheese & drizzled with a nine year balsamic

Tapas - \$10

(light appetizers to awaken the appetite, great for sharing!)

Goat Cheese - *warm fig & pecan tapenade, toasted baguette*

or

Antipasto - *marinated vegetable, cheese, fresh basil & grilled olive bread*

or

Smoked Salmon - *cream cheese, lemon, caper onion vinaigrette, toasted pita*

or

Hummus - *chick pea spread, roasted red pepper & artichoke tapenade*

Pear & Gorgonzola Gourmet Pizza - \$10

thinly sliced pear & gorgonzola cheese on a thin crust drizzled with extra virgin olive oil & sea salt

Caramelized Onion & Brie Pizza - \$10

grape tomatoes, caramelized onions & brie on a thin crust

Crab Cakes - \$12

handmade cakes crusted in panko & served with a cajun aioli

Seafood Sample Tapas - \$15

crab cake with cajun aioli, smoked salmon & caper onion vinaigrette, jumbo shrimp with an citrus horseradish sauce

BUON APPETITO

MAIN ENTREE

Alfredo Rigatoni - \$20
*prosciutto, mushrooms, cherry tomatoes,
scallions & spinach in a creamy goat
cheese alfredo sauce*
(vegetarian option: omit prosciutto)

Shrimp Alla Vodka - \$22
*extra jumbo shrimp, cooked in shallots, garlic
& vodka tossed with fettuccini & our tomato
cream sauce, finished with fresh basil*

Penne all'arrabiata - \$18
*featuring chorizo sausage in a fiery tomato
sauce, garnished with freshly grated asiago
cheese*

Eggplant Parmesan - \$15
*slices of eggplant breaded, pan sauteed &
layered with tomato basil sauce &
grated parmesan served with tomato basil
fettuccini*

*All of the following are served with chef's choice of vegetable
medley & daily rice or potatoes*

Chicken Pomodoro - \$17
*lightly dusted in flour. pan sauteed & cooked in a rich red wine tomato sauce &
topped with asiago cheese*

Broiled Tilapia - \$20
topped with a spicy pineapple ginger chutney

Almond Crusted Chicken - \$21
served with an orange & riesling reduction

Salsa Verde Salmon - \$23
wild salmon, pan sauteed and drizzled with an onion, caper & italian parsley sauce

Filet Mignon - \$26
seared 8 oz beef tenderloin served with a creamy blue cheese sauce

Rack of Lamb - \$34
dijon & herb crusted with a rosemary pinot reduction

Additional Bread Basket - \$2
Whole Wheat Pasta Substitutions - \$4
Most dishes can be made gluten free for celiac customers

BUON APPETITO