



DINNER MENU

SMALL PLATES

Asparagus and Prosciutto Flat Bread

with roasted cherry tomatoes and lemon ricotta. 10.75

Bruschetta

Diced plum tomatoes, red onions and sweet basil, tossed with balsamic vinegar, and extra virgin olive oil, served on toasted focaccia with aged provolone 7.75

Burrata GF

roasted tomato olive oil, marinated olives and peppers with toasted pine nuts, grilled focaccia 9.75

Lobster Gnocchi

House-crafted ricotta gnocchi served with butter poached lobster, roasted shallots, roasted red peppers, sautéed asparagus and lemon saffron cream sauce 15.75

Gnocchi Bolognese

Parmigiano and gremolata. 10.75

Steamed Littlenecks GF

Served in a limoncello-caper broth, dried Roma tomatoes and grilled focaccia 12.75

Antipasti GF

House-crafted fresh mozzarella, cherry tomatoes, grilled zucchini and squash, roasted asparagus, oven-dried tomatoes, prosciutto di Parma, marinated olives, roasted red beets, caper berries, and prosciutto and parmigiano stuffed hot cherry peppers 13.75

Crispy Calamari

Lemon-caper aioli and spicy marinara 11.75

Pancetta Mussels GF

Prince Edward Island Mussels sautéed with fennel, shallots and pancetta in a white wine cream sauce with crispy shallots 11.75

Short Rib and Polenta GF

Braised beef short rib, crispy polenta, truffle oil, diced tomatoes and micro greens. 11.75

Roasted Asparagus & Sweet Pea Raviolo

with mint infused ricotta, sweet pea emulsion, roasted tomato olive oil and shaved asparagus and red radish salad. 10.75

SALADS

The following may be added to any salad:

- pan-seared chicken breast 5.00
- herb sautéed shrimp 7.00
- cured anchovy filets 3.00
- grilled portabella mushrooms 4.00
- sautéed beef tenderloin tips 8.00
- roasted salmon 9.00

Classic Caesar GF

Romaine hearts tossed with focaccia croutons, classic Caesar dressing, garnished with cherry tomatoes and shaved Parmigiano-Reggiano Appetizer 7.00 Entrée 15.00

Spinach Tabbouleh GF

Classic Mediterranean tabbouleh with cucumber, cherry tomatoes, red onions, mint and parsley served over baby leaf spinach tossed in a honey-lemon vinaigrette. Appetizer 7.00 Entrée 15.00

Shaved Brussels Sprouts

Frisee with candied pistachios, shaved parmigiano, orange segments, raisins and lemon vinaigrette. Appetizer 7.00 Entrée 15.00

Roasted Beets GF with baby greens, smoked candied pecans, crumbled goat cheese and apple-vinaigrette. Appetizer 8.00 Entrée 15.00

Garden GF

Cherry tomatoes, sliced cucumbers, bell peppers, shaved red onions, crumbled feta and roasted Marcona almonds. Appetizer 6.00 Entrée 14.00

SOUP

Cauliflower and Potato

6.00 cup | 7.00 bowl

French Onion au Gratin

5.00 cup | 6.00 crock

Featured Soup

6.00 cup | 7.00 bowl

ENTRÉES

Pan Roasted Local Free-Range Chicken GF

served with lemon infused basil pesto, herb roasted potatoes and marinated peppers. 26.75

Honey-Bourbon Roasted Pork Tenderloin

celery root and cauliflower puree, roasted broccoli and charred cipollini onions. 26.75

Grilled Center Cut Filet Mignon GF

Center cut filet of beef, red wine veal jus, celery root mashed potatoes, pancetta roasted Brussels sprouts.

8oz cut 36.75

10oz cut 44.75

Veal Chop GF

Sixteen-ounce French-cut veal rib chop, wrapped in prosciutto di Parma and Parmigiano, pan roasted and served with Marsala wine sauce, herb roasted fingerling potatoes and sauteed broccoli rabe. 38.75

Citrus Seared Salmon GF

smoked tomato risotto, garlic sautéed broccoli rabe and black garlic sauce. 27.75

Herb Roasted Rack of Lamb

Manchego mashed potatoes, blackberry Cabernet sauce, balsamic roasted vegetables. 39.75

HOUSE-CRAFTED PASTAS GFP*The following may be added to any pasta:*

- Pan-seared chicken breast 5.00
- Grilled portabella mushrooms 3.00
- Herb sautéed shrimp 7.00
- Roasted salmon 9.00

*Substitute house-crafted whole-wheat fettuccini 2.00**Substitute Gluten-free pasta 2.00***Frutti di Mare**

Shrimp, littleneck clams, Prince Edward Island mussels and calamari, sautéed with garlic, crushed red pepper and white wine over house-crafted linguini pasta 23.75

Tortellini

House-crafted four-cheese tortellini served in Parma Rosa sauce. 19.75

Smoked Salmon Tortellini

smoked salmon and ricotta stuffed tortellini served in a lemon caper white wine and butter sauce with sweet peas and diced tomatoes and lemon zest. 24.75

Lump Crab and Shrimp

Lump crab and sautéed shrimp tossed in our signature 'crab rosa' sauce over house-crafted capellini pasta 25.75

Ravioli del Giorno

Daily preparation of house-crafted ravioli with coordinating sauce 20.75

Mare e Monti

Shrimp sautéed with asparagus and mushrooms, served in a classic carbonara sauce with sautéed pancetta, fresh egg, sweet peas, diced tomatoes and parmigiano. Accompanied with an eight-ounce grilled center cut filet with Marsala veal demi glace. 38.75

Lobster and Shrimp Gnocchi

House-crafted ricotta gnocchi served with butter poached lobster, sautéed shrimp, roasted shallots, roasted red peppers, sautéed asparagus and lemon-saffron cream sauce 26.75

SIDES GF**Pancetta Roasted Brussels Sprouts** 8.00**Sautéed Exotic Mushrooms** 8.00**Garlic Sautéed Broccoli Rabe** 8.00**Grilled Asparagus** 8.00