

☞ CHEF'S DAILY SPECIALS ☞

☞ SOUP ☞ MUSHROOM CREAM SOUP

☞ SALADS & COLD APPETIZERS ☞

- OYSTERS ON ICE** *Served with cocktail sauce & fresh lemon* \$15.95
BEEF & GOAT CHEESE *With beets, vinaigrette and cream goat cheese* \$9.95
SMOKED TROUT *Served with breadcrumbs slightly drizzled with creamy parmigiano and lime vinaigrettes* \$10.95

☞ HOT APPETIZERS ☞

- BREADED PORTOBELLO** *Topped with melted mozzarella and a sherry wine sauce* \$9.95
GRILLED CALAMARI *Served with olives, capers, garlic and tomato sauce over polenta* \$12.95
3 SCALLOPS *Served with sesame seeds & a soy ginger cream sauce* \$21.95
BURRATA CHEESE *Served over breaded eggplant with a pomodoro sauce* \$9.95
SHORT RIB *Slow cooked in a tomato ragu served over mashed potato* \$14.95
BROCCOLI RAPA & SAUSAGES *Sautéed with garlic and oil* \$12.95

☞ ENTREE ☞

- RIGATONI** *Served with broccoli, meatballs, cherry tomatoes and garlic in a brodo* \$18.95
LOBSTER RAVIOLI *Served with brandy cream sauce and diced tomatoes* \$22.95
SCHIAFETTONI *Filled with ground filet mignon, peas and spinach baked in a Bolognese ragu topped with melted mozzarella* \$ 19.95
RISOTTO *Served with asparagus, shrimp, red peppers & parmesan cheese* \$20.95
MONKFISH *Pan seared, served with wild mushrooms, black entils and fresh tomato in a pink vodka sauce* \$23.95
SALMON FILET *Pan seared with spinach served in a champagne cream sauce* \$23.95
STUFFED BABY RED SNAPPER *an Stuffed with crabmeat francese style* \$23.95
SIRLOIN STEAK *Served with mushrooms & brandy sauce* \$29.95