

Appetizers

Antipasto ~ \$14

An Italian classic with a combination of grilled and marinated vegetables, cheeses, anchovies, tapenade, roasted garlic bulb, Italian cold cuts, pepperoncinis, stuffed cherry peppers and grilled chorizo sausage

Tuscan Board ~ \$14

Hot sopresatta, capicola and prosciutto paired with nicoise olives, black pecorino cheese, fontina cheese and drunken goat cheese served with basil pesto oil, sundried tomato oil and aged balsamic vinaigrette

Zuppa Di Clams and Mussels ~ \$10

Littleneck clams and PEI mussels with fresh plum tomatoes, roasted garlic, white wine and olive oil served with gorgonzola stuffed bread

Shrimp Cocktail ~ \$12

Traditional shrimp cocktail with our house lightning sauce, fresh lemon and garnished with micro greens

Sea Scallops ~ \$11

Diver size sea scallops wrapped with applewood smoked bacon pan seared, served with seasoned micro greens and a whole grain honey mustard red chili lime sauce

Gorgonzola Bread ~ \$8

Baguette stuffed with gorgonzola, asiago and cheddar cheese, fresh basil and roasted garlic then baked and served in a pool of basil pesto with julienne prosciutto and roasted tomatoes

Lobster Strudel ~ \$11

Lobster, mascarpone cheese and fresh spinach wrapped in phyllo dough baked until golden flaky and served with oven cured tomato beurre blanc

Fried Camembert Cheese ~ \$12

Pistachio fried Camembert cheese with a honey dijon sauce, fresh berries, arugula, cippolini and Belgian pepper marmalade

Salads

Caesar Salad ~ \$7

Fresh romaine lettuce, anchovies, shredded Parmesan, homemade croutons, roasted garlic and Caesar dressing

Garden Salad ~ \$5

Mixed field greens, cherry tomatoes, cucumbers, red onions, and shredded carrots tossed with golden balsamic vinaigrette dressing

Spinach Salad ~ \$7

Spinach, sliced mushrooms, red onions, oranges, goat cheese with warm bacon vinaigrette

Harvest Salad ~ \$7

Granny smith apple, Maytag blue cheese, golden raisins, tender field greens with walnuts and balsamic dressing

Tuscan Salad ~ \$7

Baby arugula, basil leaves, toasted almonds, shaved parmesan, roasted tomatoes and lemon herb vinaigrette

Roasted Leek and Beet Salad ~ \$7

Roast leek with golden field beets, goat cheese, arugula and a whole grain mustard dressing

Soups

Ever changing selection of homemade soup & our own famous New England clam chowder

All entrees are served with a garden salad or soup; other salads with entrees are \$3

Entrees

NY Sirloin ~ \$27

NY sirloin grilled and topped with parmesan truffle butter served with a baby Yukon potato hash and a garnish of crispy shallots

Short Rib Osso Buco ~\$26

Short rib osso buco slow roasted with root vegetables and merlot served over crimini mushroom & pecorino polenta finished with pan au jus and braised greens

Filet Mignon ~ \$31

Center cut filet mignon wrapped with applewood smoked bacon grilled and topped with pan seared foie gras served with baby Yukon potato hash and garnished with crispy shallots

Stuffed Pork Chop ~ \$24

20oz center cut pork chop stuffed with boursin cheese grilled and served with whipped potato, apple cider reduction and apple dumpling

Grilled Rib Veal Chop ~ \$28

Grilled rib veal chop served with roasted butternut and pecorino risotto and finished with a caramelized cippolini au jus

Fall Gnocchi & Lobster Soufflé ~ \$26

Gnocchi and lobster soufflé with fresh cream, spinach and fontina cheese baked with truffles and a crumb topping

Rack of Lamb ~ \$27

Pan roasted New Zealand lamb rack finished with a caramelized onion and red wine demi-glace served with a creamy shitake and green pea risotto and minted tomato salad

Veal Scallopini ~ \$24

Layered with fresh sage, prosciutto, mozzarella & a tomato marsala sauce served with a crimini mushroom risotto and garnished with a crispy parmesan wafer

Glazed Salmon ~ \$22

Maple and whole grain mustard glazed salmon with sundried cranberries and toasted pine nuts with basmati rice pilaf

Swordfish ~ \$24

Swordfish with a citrus tequila reduction served with sundried cranberries and toasted pine nuts with basmati rice pilaf

Lobster Ravioli ~ \$24

Lobster ravioli with oven cured tomatoes, oyster mushrooms, fresh cream, sherry wine, and sweet peas finished with parmesan and garnished with seasoned micro greens and fresh lobster

Pan Seared Halibut ~ \$27

Pan seared halibut served in a saffron shellfish stew with a creamy risotto cake topped with escovitch style vegetables

Pan Roasted Chicken ~ \$22

Pan roasted chicken served with whipped potatoes and braised spinach and finished with a caramelized cippolini onion au jus

Sweet Potato Ravioli ~ \$20

Sweet potato ravioli with a Madeira maple pecan cream garnished with spicy sweet potato gaufrettes

Caserecci Pasta ~ \$20

Caserecci pasta with roasted butternut squash, zucchini, toasted pine nuts, green onion, fresh tomatoes, extra virgin olive oil and a white wine sauce garnished with a parmesan wafer

Spinach & Cheese Tortellini Carbonara ~ \$20

Spinach and tortellini Carbonara with bacon, shallots, peas, grilled chicken, sherry wine and a cream sauce

