

LUNCH

Appetizers

Bruschetta Italian crostini bread with marinated tomatoes & olive oil (prepared for four)	8
Corn crusted calamari rings in a lemon white wine sauce	8
Romaine heart Caesar salad with garlic croutons	7
Caprese salad , buffalo mozzarella cheese and fresh sliced tomatoes with olives, capers and pesto vinaigrette	9
Crab and cheese baked portobellini mushrooms with walnuts and Parmigiano cheese	9
Panko crusted fish cake and jumbo cocktail shrimp with a chipotle lime brunoise	12
Fresh Musclin green mix in a honey Dijon vinaigrette	8
Daily soup creation	6

Mains

Lamb shank (osso bucco) in a mint demi white wine sauce	16
Blackened Basa filet with a mango cucumber relish	16
Cedar planked maple walnut filet of salmon	17
Parmigiano chicken or veal with spaghetti pomodoro	16
Grilled 8 oz New York strip steak in a snow crab Dijon cream sauce	21
Pollo , pan seared breast of chicken in a toasted almond amaretto cream sauce or in a porcini mushroom white wine sauce	16
Grilled beef medallions in a peppercorn wine reduction, mushroom risotto and asparagus spears	18
Fresh lasagna , layered with beef, mozzarella cheese and tomatoes san marzano, combined with Caesar salad and pesto toast	15
Penne Arrabbiata , a chili pepper Roma tomato and jumbo shrimp sauce	16
Fettucine alfredo a whole cream white wine parmigiano reggiano sauce * with breast of chicken & mushrooms, shrimp or scallops	13 16
Penne alla vodka , a vodka cream reduction with Atlantic salmon	17
Spaghetтини pomodoro in a tomato san Marzano sauce * with breast of chicken, sausage, bolognese or shrimp	13 16
Grilled mini beef skewers over Fettuccine Bolognese in a rich tomato meat sauce	16
Manicotti ricotta cheese stuffed pasta, baked in a basil rose Parmigiano sauce	16