

# DINNER MENU

## Small plates

Bruschetta sampler (crushed tomato & olives, roasted zucchini & pesto, balsamic mushrooms, Pecorino cheese & tapanade)	8.75
Escargots classic Bourguignonne style with a touch of curry	10.75
Fresh mussels in your choice of white wine, marinara or anise & cream	11.75
Crunchy calamari and zucchini with chili tomato salsa	10.75
Beef carpaccio with arugola, lemon emulsion and shaved Parmesan	14.75
Chilled jumbo shrimp cocktail	14.75
Grilled portobella mushroom and polenta with Gorgonzola and truffle oil	12.75
Home made Jonah crab cake with pineapple, papaya and fresh mint salsa	14.75

## Soup & salad

Fish chowder or soup of the day	6.75
Vine ripe tomatoes, onions and Stilton cheese with balsamic vinaigrette	8.75
Roasted red peppers, grilled eggplant, fresh mozzarella basil and virgin olive oil	8.75
Caesar with Romano cheese and alici croutons	7.75
Mixed field greens and rucola in a champagne vinaigrette	7.75

## Le paste

Fresh made pappardelle with home made lamb ragout	15.75
Spaghetti tossed with fresh tomatoes, garlic, chili flakes, virgin olive oil and basil	14.75
Mezzemaniche tossed with eggplant, fresh mozzarella, cherry tomatoes and basil	15.75
Spaghetti with fresh shellfish and calamari in a olive oil, garlic basil sauce	19.75
Hand made potato gnocchi with tomato, basil Parmesan sauce	16.75
Whole wheat ziti with roasted garden vegetables, basil, olive oil and shaved Parmesan	16.75
Fresh tagliolini with rock shrimp & asparagus in a garlic, chili flakes, asparagus cream sauce	17.75

Fresh capelletti stuffed with four cheese in a mushroom cream sauce	16.75
Fettucine with chicken, broccoli and mushrooms in a light cream sauce	14.75
Fresh orecchiette with sweet Italian sausage, spinach, sun dried tomatoes & Parmesan	16.75
Risotto (ask for daily selection)	21.75

## Main plates

Fresh grilled seasonal vegetables with roasted garlic and goat cheese	21.76
Tenderloin of Beef with Gorgonzola cheese and port wine sauce	32.75
Grilled and sliced Sirloin steak with arugola, shaved Parmesan and Porcini mushrooms	27.75
Pounded tenderloin of Lamb marinated with garlic, olive oil and fresh herbs	25.75
Roasted half Duck with honey mustard sauce	29.75
Fresh herbs marinated roasted baby Chicken with rosemary sauce and broccoli rabe	22.75
Jumbo Shrimps in a spicy marinara sauce served over pappardelle pasta	28.75
Salmon basted with olive oil, lime juice, soy sauce, cilantro and ginger	26.75
Veal scallopini sauteed with capers, lemon butter sauce	26.75