

Appetizers

CRAB BISQUE

A lobster enhanced bisque finished with sherry, crabmeat
7

FRESH CALAMARI

Hand battered, deep fried
marinara, ginger balsamic, Wasabi dipping sauces
10.5

ANTIPASTI

Roasted peppers, Provolone cheese, Bruschetta, Sopresatta,
Italian country olives
11

PRINCE EDWARD ISLAND MUSSELS

Fresh herbs, Chardonnay wine
9

PAN SEARED TUNA

Sliced rare tuna, baby arugula, Walnut, aged Balsamic drizzle
11

Braised Short Ribs

Polenta, beef au jus
11

WINTER RISOTTO

Wild mushrooms, sun dried tomatoes, Romano cheese
9.5

PANKO SHRIMP

Pepper slaw, warm roasted garlic cream sauce
11

Salads

MOZZERELLA & VINE RIPE TOMATO

Layers of vine tomatoes, fresh mozzarella over
Arugula accented with a pesto vinaigrette
7

CRAB SALAD

Jumbo lump, mango, roasted peppers
Gourmet greens, citrus vinaigrette
11

CAESAR

Classic presentation of hearts of romaine, julienne radicchio
our own Caesar dressing with a crouton garnish
7

POACHED PEAR

Poached pears, honey candied pecans and gorgonzola
Over baby greens with raspberry vinaigrette
7.5

HOUSE SALAD

Baby greens, asparagus, peppers, English cucumbers, Kalamata olives
Italian vinaigrette
7

Seafood & Fresh Fish

FRESH SEA BASS

Pestocrusted, sauté mushrooms, peppers, spinach, olive oil
28

PAN SEARED RED SNAPPER

Lobster- Chardonnay sauce, risotto pancake, French beans
28

CRAB CAKES

Herbal cream sauce, vegetable, potato
28

CRAB TOMASSO

Jumbo crabmeat sautéed with fresh basil, garlic,
blush wine, tomatoes, fresh capellini.
26.5

Signature Pastas

RICOTTA GNOCCHI & ITALIAN SAUSAGE

Handmade gnocchi, tomatoes, broccoli rabe, sausage, roasted garlic sauce.
19

CHICKEN & PENNE

Chicken, roasted peppers, grilled asparagus, olive oil and Romano cheese
19

SEAFOOD & TRINETTI PASTA

Shrimp, lobster, scallops, artichokes, sun dried tomatoes, Basil-butter sauce
28

Meats

CENTER CUT FILET MIGNON

Wild mushrooms, Marsala wine, fingerlings
32

LAMB RACK

Pine nut crusted, port-wine reduction, Yukon mashed
28

Osso Buca

Braised veal shank, mashed potatoes
Veal jus

32

LOBSTER & CHICKEN FLORENTINE

Breast of chicken stuffed with baby lobster, fresh asparagus
Creamy polenta, tarragon-lemon cream sauce
28

GRILLED PRIME PORK

A Frenched Ribchop, fresh mozzarella & spinach stuffing,
thyme infused demi-glace, creamy risotto
26