

PASTA

SEAFOOD FRA DIAVOLO

Shrimp, mussels, clams, garlic and chilis simmered in fresh marinara over linguine \$25

LINGUINE BOLOGNAISE

Ragu of beef, pork and veal finished with shaved parmesan reggiano \$20

FETTUCCINE ALFREDO

Peppered grilled chicken and fettuccini tossed in a parmesan cream sauce \$24

WILD MUSHROOM RISOTTO

Creamy rosemary scented risotto tossed with wild mushrooms and topped with parmesan reggiano \$20

ZITI & ASPARAGUS

Ziti tossed in tomato gravy with cream, asparagus, diced pepperoni and mozzarella \$22

MAIN

MEDITERRANEAN BASA

Broiled and served with sundried tomatoes, green beans, fingerling potatoes, fennel and garnished with caper berries \$24

SALMON

Prosciutto wrapped with lemon beurre blanc and chefs starch and vegetable \$27

CHICKEN PARMESAN

Boneless skinless chicken breast tossed in seasoned bread crumbs fried and topped with tomato gravy and provolone over linguine \$22

VEAL MARSALA

Thin veal cutlets lightly floured and sauteed with wild mushrooms then finished with marsala wine and veal demi glace over linguine with vegetable of the day \$29

CENTER CUT PORKLOIN

Spice rubbed & slow cooked served with a roasted apple demi glace & chefs starch and vegetable of the day \$24

FILET MIGNON

Grilled, served with chefs starch and vegetable with a roasted garlic bulb and sundried tomato pesto \$34

RIBEYE OREGANATO

Grilled, topped with an oregano and parmesan crust finished with fried mushrooms and onions and chefs starch and vegetable \$29

PAN ROASTED FREE RANGE CHICKEN

Herb and butter stuffed roasted chicken served with fingerling potatoes, green beans, mushrooms and tomatoes, finished with onion marmalade \$22

SHORT RIBS

Hoisin braised short ribs served over wild mushroom risotto with chefs vegetable \$28

TUNA

#1 Grade tuna pan seared and sliced served with grilled endive and roasted pearl onion dijon vinaigrette with roasted fingerling potatoes \$28