

SOUPS

FRENCH ONION 7
MELTED CHEESE / TOAST

CLAM CHOWDER 8
A NEW ENGLAND CLASSIC

LOBSTER BISQUE 9
A DELICIOUS GOURMET SOUP / FRESH LOBSTER & CREAM

SALADS

HOUSE SALAD 9
MIX GREENS / TOMATOES / CUCUMBER / ONIONS / CARROTS / RED VINAGRETTE
WINE PAIRING: MEZZACORONA PINOT GRIGIO 7

CAESAR SALAD 9
GARLIC DRESSING / ASIAGO PARMESAN CHEESE / CROUTONS
WINE PAIRING: HARBORTOWN SAUVIGNON BLANC 7

ARUGULA 12
ROAST CHERRY TOMATO / PROCIUTTO DI PARMA / SHAVED PARMESAN
WINE PAIRING: CHATEAU STE. MICHELLE REISLING 7

ANTIPASTO INSALADA 13
SOPRESSATA / PROVOLONE CHEESE / RED ROASTED PEPPERS / ARTICHOKE / OLIVES
WINE PAIRING: KENDALL JACKSON CHARDONNAY 8

APPETIZERS

STUFFED EGG PLANT 10
RICOTTA CHEESE / TOMATO SAUCE / BASIL PESTO
WINE PAIRING: PICCINI CHIANTI 8

CALAMARI 11
FRIED & SAUTEED WHITE WINE OR FRIED W/ CHERRY PEPPERS
WINE PAIRING: GNARLY HEAD ZINFANDEL 8

MUSSELS BIANCO OR SPICY POMODORO 11
IN A GARLIC AND WINE SAUCE OR ON "FRA DIAVOLO"
WINE PAIRING: CHATEAU STE. MICHELLE REISELING 7 / PICCINI CHIANTI 8

BAKED GOUDA 13
PHYLLO DOUGH W/ FRESH BERRIES / MIX GREENS / ROASTED WALNUTS
WINE PAIRING: MARK WEST PINOT NOIR 9

ENTREES

SEAFOOD

BAKED HADDOCK 18
SWEET MASHED POTATO / STEAMED BROCCOLI
WINE PAIRING: MEZZACORONA PINOT GRIGIO 7

ATLANTIC SALMON 19
LEMON BUTTER SAUCE / CAPERS / MASHED POTATO
WINE PAIRING: MARK WEST PINOT NOIR 8

SEAFOOD FRA "DIAVOLO" 24
MUSSELS / SCALLOPS / CALAMARI / COD / SPICES / LINGUINI

SEAFOOD RISOTTO 26
IMPORTED ARBORIO / SCALLOPS / SHRIMP / BLACK MUSSELS / WILD MUSHROOM
WINE PAIRING: MARK WEST PINOT NOIR 9

PLUS MEALS TAX | 18% GRATUITY WILL BE INCLUDED IN PARTY OF 6 OR MORE

CONSUMING RAW, UNDERCOOKED SHELLFISH SEAFOOD, POULTRY, EGGS OR MEAT INCREASE RISK OF FOOD BORNE ILLNESS.

PASTAS

PRIMAVERA 14

MUSHROOMS / TOMATOES / CARROTS / ZUCCHINI / BROCCOLI / AZIAGO PARMESAN
WINE PAIRING: CHATEAU STE. MICHELL REISLING 8

CHICKEN BROCCOLI & ZITI 15

VERSION OF ROMAN CLASSIC / BROCCOLI RABE / PARMESAN
WINE PAIRING: CHATEAU STE. MICHELL CHARDONNAY 8

ROSEMARY CHICKEN 15

CRISP PANCETTA / TOMATO / ASPARAGUS IN A CREAMY PARMESAN
WINE PAIRING: SONOMA CUTRER CHARDONNAY 9

PASTA CARBONARA 16

SPAGHETTI PANCETTA / GREEN PEAS & LIGHT CREAM SAUCE
WINE PAIRING: GNARLY HEAD ZINFANDEL 8

HANDMADE RAVIOLI 18

RICOTTA, MASCARPONE & ROMANO CHEESE / TOMATO BASIL SAUCE
WINE PAIRING: SONOMA CUTRER CHARDONNAY 9

VEAL MARSALA 18

SAUTEED / ROASTED WILD MUSHROOMS / CRIBARI MARSALA WINE / LINGUINI
WINE PAIRING: MEZZACORONA PINOT GRIGIO 7 / 14 HANDS MERLOT 8

SHRIMP SCAMPI 19

JUMBO SHRIMP IN A CLASSIC WHITE WINE SAUCE / SPAGHETTI
WINE PAIRING: SONOMA CUTRER CHARDONNAY 9 / PICCINI CHIANTI 8

MEAT

N.Y. SIRLOIN STEAK 21

SILK MASHED POTATO / ASPARAGUS / TRUFFLE OIL
WINE PAIRING: MARK WEST PINOT NOIR 8

FILET MIGNON 24

BRANDY SAUCE / FINGER LINK POTATOES
WINE PAIRING: AXIS CABERNET SAUVIGNON 10

BRUNELLO

SIGNATURE DISHES

POTATO GNOCCHI 23

FRESH MADE WITH LOBSTER IN A LIGHT CREAM SAUCE / TOUCH OF SAFFRON
WINE PAIRING: KENDALL JACKSON CHARDONNAY 9

PAN ROASTED DUCK 24

SAUTEED BREAST CONFIT / ROASTED SPAGHETTI SQUASH / REDUCED ORANGE GLAZE
WINE PAIRING: GNARLY HEAD ZINFANDEL 8

LAMB OSSO BUCCO 24

SLOW COOKED W/ VEGETABLES / PORT WINE SAUCE / MASCARPONE CHEESE POLENTA
WINE PAIRING: YALUMBA 'Y' SHIRAZ 9

WILD CHILEAN SEA BASS 28

SILK MASHED POTATO / PARSNIPS / TRUFFLE OIL
WINE PAIRING: SONOMA CUTRER CHARDONNAY 9

BONE-IN-RIB-EYE STEAK 29

24 OZ / POTATO CHEESE CAKE / DRIZZLED TRUFFLE OIL & BALSAMIC
WINE PAIRING: AXIS CABERNET SAUVIGNON 10

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