

## DINNER MENU

### Appetizers

**Forest Mushroom Soup (GF) \$6**

**Crispy Angel-Hair Pasta Pancake \$11**

*Rosemary-grilled shrimp smothered with balsamic coconut emulsion*

**Homemade Cheese Ravioli \$10**

*Delicate pasta pillows stuffed with fresh mozzarella and ricotta in a sage sauce*

**Steamed Prince Edward Island Mussels (GF) \$9**

*Julienne vegetables, roasted garlic and saffron broth (GF)*

**Fresh Grilled Calamari, endive, radicchio and basil pesto (GF) \$11**

### Salads

**Grilled Portobello Mushroom \$8**

*Filled with fresh mozzarella and tomato, tossed with extra virgin olive oil, fresh basil (GF)*

**Bistro Salad (GF) \$6**

*Mixed baby greens, Gorgonzola cheese, carrots, sweet Bermuda onions, cherry tomatoes and your choice of balsamic vinaigrette or Italian dressing*

**Gorgonzola-Stuffed Poached Pear Salad (GF) \$7**

*Field greens, toasted almonds and dijon vinaigrette*

**Hearts of Romaine Salad \$7**

*Topped with feta cheese, sliced tomato and onion, tossed with fresh herbs and lemon dressing*

### Seafood Entrées

**Panko and Coconut-Crusted Halibut Filet (available without gluten) \$24**

*Couscous pilaf, grilled asparagus and Bacardi coconut emulsion*

**Horseradish-Crusted Flounder Filet (available without gluten) \$21**

*Served with beet and porcini mushroom risotto, sautéed spinach, finished with dill orange sauce*

**Steamed 1-½ lb Lobster \$MP**

*White wine, cherry tomatoes, garlic and fresh tarragon, served with vegetable of the day and side of couscous*

**Oven-Roasted Salmon Filet Toscana (GF) \$20**

*Sweet red pepper sauce and mashed potatoes*

**Sautéed Shrimp and Seared Sea Scallops (GF) \$23**

*Crispy pancetta, peas, wild mushroom, julienne vegetables and smashed butternut squash*

## **Meat, Poultry**

**Grilled Rib-eye Steak (GF) \$27**

*Horseradish mashed potatoes, sautéed spinach and merlot brandy demi-glace*

**Tuscan Meatloaf \$19**

*Served with polenta and wild mushroom sauce*

**Terrine of Eggplant and Chicken Parmesan \$21**

*Served with side of pasta with marinara sauce*

**Lemon Chicken \$20**

*Creamy whipped potatoes, vegetable of the day, and lemon wine sauce*

**Grilled Pork Chop (GF) \$22**

*Roasted butternut squash, sautéed string beans and apple brandy demi-glace*

## **PASTA**

**Shrimp and Scallop Risotto (GF) 22**

**Seafood Fettuccini \$25**

*Squid-ink fettuccini tossed with little neck clams, PEI mussels, calamari & shrimp, tossed in a fresh plum tomato sauce*

**Cavatelli, Broccoli Rabe Pesto, and Sweet Italian Sausage \$20**

**Orecchiette Toscana \$18**

*Sun-dried tomatoes, chicken, spinach, mushrooms, garlic & olive oil*

**House-made Lobster and Fennel Ravioli \$20**

*Crispy pancetta, toasted almonds, Parmesan, and touch of cream*

**House-Made Lasagna with Meat Ragout \$19**

*On behalf of chef-owner John Gendy, partner Joseph Petrara and of all our staff, we thank you so much for giving us the opportunity to serve you.*

*Please let us know if we can we make your experience more enjoyable.*