

PASTAS & RISOTTO

FRESH BASIL FETTUCCINI			
in a fresh chopped tomato white wine sauce, with shrimp, scallops, shitake mushrooms 19			
PENNE A LA VODKA			
with shaved Parmesan cheese	14	with chicken	17
		with shrimp	19
CHEESE RAVIOLI			
in tomato basil sauce 13			
LOBSTER RAVIOLI			
stuffed with Maine lobster, ricotta cheese and fresh herbs in a sweet lobster cream sauce 16			
SEAFOOD LINGUINE			
with littleneck clams, mussels, calamari, shrimp and scallops in a light tomato sauce 25			
CHICKEN AND SHRIMP FUSILLI			
spinach, prosciutto & sun dried tomatoes in a extra virgin olive oil and garlic sauce 19			
AGNOLOTTI			
Lightly smoked andouille sausage, sautéed broccoli rabe, Sundried tomatoes and roasted red peppers in a toasted garlic and white wine sauce 18			
VEGETABLE RISOTTO			
asparagus, sautéed baby vegetables topped with truffle butter and parmesan cheese 17			
SEAFOOD PAELLA			
In a Saffron infused yellow rice, with shrimp, clams, mussels, chicken, olives, and chorizo 24			

ENTREES

PAN SEARED TALPIA			
Over creamy mascarpone shrimp risotto, marinated asparagus and a roasted beet ginger emulsion 25			
PAN SEARED ATLANTIC SALMON			
In a Ginger Teriyaki Sauce, with braised Scallions, Baby carrots, and Risotto Cakes 22			
PAN SEARED CHILEAN SEA BASS			
Over a Sweet Pea and Fresh Horseradish Risotto, with Asparagus Spears, in a Balsamic Beurre Rouge 28			
PAN FRIED PINE NUT CRUSTED LEMON SOLE			
garlic and herb crusted red potatoes and fennel with sautéed spinach in a lemongrass kiwi sauce 24			
PAN SEARED GREY SOLE			
Truffle infused Japanese bread crumb over broccoli rabe, grilled vegetables and roasted pepper aioli 26			
GRILLED MARINATED TUNA STEAK			
with sliced tomatoes and red onions over Arugula in balsamic dressings 26			
JUMBO PANAMA SHRIMP			
with snow peas and risotto cakes in a creamy chipotle sauce 25			
PRIME FILET MIGNON			
with house whipped potatoes and braised Swiss chard in a port wine Demi-glace 29			
GRILLED BLACK ANGUS SHELL STEAK			
with creamed spinach and potato gratin in an Au Poivre sauce 27			
BRAISED BONELESS BEEF SHORT RIB (braised over 5 hours)			
Over fresh homemade gnocchi pasta, with sweet peas in a parmesan creamy sauce 26			
PROSCIUTTO WRAPPED PORK TENDERLOIN			
sun dried tomato infused whipped potatoes, sautéed Swiss chard with a roasted pine nut and sweet yellow raisin chutney 25			
CHICKEN PORTOBELLO			
Sautéed Chicken topped with Grilled Portobello Mushroom and Mozzarella Cheese, In a Balsamic Fig Reduction With julienne vegetables and Prosciutto Potato Croquettes 21			
FRENCH BREST OF CHICKEN			
with pesto mashed potatoes, broccoli florets and julienne carrots with a orange cranberry relish 22			
POTATO GRATINEE	6	SAUTÉED BROCCOLI RABE	9
SAUTÉED SPINACH	6	CHARDONNAY AND THYME BRAISED FENNEL	7
GRILLED ASPARAGUS	6	ADD LOBSTER TAIL TO ANY DISH	15