



Specials

Soup

- Butternut Squash Soup \$7
 Local Butternut Squash topped with a Goat Cheese Crouton.

Appetizers

- Baked Stuffed Artichokes \$13
 Stuffed with 4 cheeses and wrapped with Prosciutto and Grilled Asparagus drizzled in Balsamic Reduction
- Iceberg Wedge and Beef Steak Tomato Salad \$12
 With Crumbled Blue Cheese, Smoked Bacon, with House Made Dressing and Topped with Crispy Fried Onions
- Sautéed Broccoli Rabe and Polenta \$12
 With Olive Oil, Garlic, and Red Pepper Flakes
- Baked Stuffed Clams \$13
 Chopped Fresh Clam with Sweet Red Bell Pepper, White Wine and Herbs

Entrées

- House Made Lobster Ravioli \$24
 Done in a light Tomato Basil Cream Sauce
- Pan Seared Branzini \$29
 Whole Fish with Grape Tomatoes and a Basil Lemon Ginger Sauce Served with Risotto
- Roast Pork Tenderloin \$24
 With a Pears and Cranberry Sauce over Risotto
- Grilled Shrimp and Penne Pasta \$24
 Tossed with Sautéed Broccoli Rabe, Grape Tomatoes, Garlic and Olive Oil

Wine & Cocktails

- Peirano Estate Chardonay \$9 Glass \$22 Bottle
- Rum Blood Orange Punch \$9
 Mount Gay Rum, Solerno Blood Orange Liqueur, Pineapple Juice and Cranberry Juice