



# Specials

## Appetizers

Polenta with Broccoli Rabe .....	\$12
sautéed Broccoli Rabe with Olive oil, Garlic and Red Pepper Flakes	
Sautéed Mussels .....	\$12
with smoked Bacon, Red Pepper Flakes, and Grape Tomatoes in an Anisette Cream sauce	
Roasted Golden & Red Beet Salad .....	\$13
With Goat Cheese over Spring Mixed Greens with our House Vinaigrette	
Fresh Mozzarella and Tomato Bruschetta .....	\$13
with Salami, Arugula, Fresh Garlic, Olive Oil, Basil and Balsamic Reduction	

## Entrées

House Made Four Cheese Ravioli .....	\$20
with a Porcini Cream Sauce	
Swordfish .....	\$24
With Roasted Eggplant, and Wild Mushroom Compote served with Risotto	
Veal Parmesan .....	\$25
Panko Crusted with Fresh Mozzarella Cheese and Tomato Sauce	
Wild Mushroom Chicken Breast .....	\$21
Chicken breast topped with melted cheese and a wild Mushroom Marsala sauce. Served with Polenta and Vegetable	
Thai Chicken Chopped Salad .....	\$19
Marinated Grilled Chicken Skewers over Mixed Greens in a Spicy Thai Peanut Dressing	

## Cocktails & Wine

Angry Orchard Cocktail .....	\$9
Vodka, Apple Pucker and Angry Orchard Cider	
Bottle Sutter Home Rosé .....	\$20