



SPECIALS

Appetizers

- Polenta with smoked Mozzarella \$13.00
 topped with Broccoli Rabe
- Roasted Golden & Red Beet Salad \$13
 With Goat Cheese over Spring Mixed Greens with our House Vinaigrette
- New England Crab Cakes \$14
 Served with a Wasabi Tartar Sauce

Entrées

- Pan-seared Swordfish with a Grape Tomato Caper Sauce \$25
 served with Parmesan Mashed and Vegetable
- Duck Breast and Duck Confit \$32
 With a Brandy Cherry Sauce. Served with Parmesan Mashed and Butter Nut Squash
- Stuffed Chicken Breast \$25
 With Fresh Mozzarella Cheese and Spinach in a Sun-dried Tomato Cream Sauce
- Veal Osso Bucco \$32
 Braised in a Tomato Vegetable sauce. Served with homemade Butternut Squash Ravioli
- House made Italian Sausage and sautéed Kale over Polenta \$24
 in a wild Tomato Mushroom sauce
- Veal Parmesan \$25
 Panko Crusted with Fresh Mozzarella Cheese and Tomato Sauce

Cocktails & Wine

- Bottle Sutter Home Rosé \$20
- Bottle Greg Norman Shiraz \$22
- Elderflower Gin Martini \$12
 Cranberry, Lemon, Gin and St. Germaine served straight up