



## SPECIALS

### *Appetizers*

Octopus Salad Martini .....	\$13
Pico de Gallo, Avocado and fresh herbs. Served with Tortilla Chips	
Polenta with smoked Mozzarella .....	\$13
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*

Roasted Duck Breast .....	\$29
with a Peking Duck Sauce. Served with Risotto	
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	
Veal Parmesan .....	\$25
Panko Crusted with Fresh Mozzarella Cheese and Tomato Sauce	
Pan-seared Swordfish with a Grape Tomato Caper Sauce .....	\$25
served with Parmesan Mashed and Vegetable	

### *Cocktails & Wine*

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