

❧ CHEF'S DAILY SPECIALS ❧

❧ SOUP ❧

CHICKEN BARLEY SOUP

❧ SALADS & COLD APPETIZERS ❧

PINK MOON OYSTERS *Served with cocktail sauce and fresh lemon* \$16.95
BEET AND GOAT CHEESE SALAD *Served with mixed greens and drizzled*

with beet dressing \$14.95

WEDGE SALAD *Quartered piece of Iceberg lettuce topped with bacon, feta cheese, boiled egg, diced tomato avocado and a creamy parmigiano dressing* \$10.95

BRUSSEL SPROUT SALAD *With pignoli nuts, chick peas, tomato, dried cranberries, bacon and feta cheese* \$14.95

BURRATA *Served over tomato bruschetta and drizzled with olive oil* \$12.95

❧ HOT APPETIZERS ❧

BREADED PORTOBELLO *Topped with melted mozzarella and a sherry wine sauce* \$10.95

OCTOPUS *Served with olives, capers, garlic and fresh tomato over polenta* \$14.95

BROCCOLI RAPA & SAUSAGES *Sautéed with garlic and oil* \$12.95

JUMBO SEA SCALLOPS *Crusted with sesame seeds served with a soy ginger cream sauce* \$25.95

FIGS *Stuffed with provolone cheese and wrapped with proscutto and served with canellini beans* \$14.95

CHEESE SACHETTI PASTA *Sauteed in a butter sage sauce* \$13.95

FRESH ARTICHOKE FRITTERS *With a garlic, lemon and herbs sauce* \$12.95

❧ ENTREE ❧

CRAB MEAT RISOTTO *Served with onions, oyster mushrooms and parmesan cheese* \$24.95

SHORT RIB *Over orechiette served with ricotta salata* \$25.95

SALMON *Pan seared with spinach served in a champagne cream sauce* \$26.95

SAINT PETER FISH *With sautéed garlic and arugula in a fresh tomato marinara sauce* \$23.95

MAHI MAHI *Served in a zuppa di pesce with clams and black mussels* \$25.95

SIRLOIN STEAK AU POIVRE *Served with mushrooms and a pepper corn brandy cream sauce* \$34.95

WILD BLACK MUSSELS *Served with chorizo, basil, tomato in a fra diavolo sauce over linguini* \$23.95