

∞ CHEF'S DAILY SPECIALS ∞

∞ SOUP ∞

CHICKEN MINISTRONE SOUP

∞ SALADS & COLD APPETIZERS ∞

OYSTERS ON ICE *Served with cocktail sauce and fresh lemon* \$16.95

BEETS & GOAT CHEESE *With a silky beet vinaigrette & cream goat cheese* \$12.95

MINI LOBSTER TAQUITOS *With lobster and shrimp mousse topped with avocado, cilantro, lime and miso glazed* \$12.95

∞ HOT APPETIZERS ∞

CIN CIN CALAMARI *Calamari rings topped with diced tomato, scallions and a teriyaki drizzle* \$19.95

BREADED PORTOBELLO *Topped with melted mozzarella and sherry wine sauce* \$11.95

SHORT RIB *Slow cooked in a tomato ragu served over mash potatoes* \$14.95

BROCCOILI RAPA & SAUSAGE *Sautéed with garlic and oil* \$12.95

JALAPENO PEPPERS *Filled with sausage and breaded served in a vodka pink cream sauce* \$12.95

∞ ENTREE ∞

ASPARAGUS RISOTTO *Served with onions, sundried tomatoes, shrimp and parmesan cheese* \$24.95

HOMEMADE MEAT LASAGNA *Baked with bolognese ragu and topped with melted mozzarella* \$18.95

SIRLOIN STEAK *Served with mushrooms & brandy sauce* \$29.95

CHICKEN SALTIMBOCCA *Chicken breast layered with Proscuitto and melted mozzarella, with a Madeira wine sauce served over sauteed spinach* \$21.95

SALMON FILLET *Pan Seared Topped spinach and fresh mozzarella in a champagne cream sauce* \$24.95

SAINT PETER PICATA *Served with capers and lemon sauce* \$24.95

MONK FISH *Pan seared with broccoli rapa, cannellini beans and garlic & oil* \$24.95