



STARTERS

- \$ 8 Thinly sliced beef tenderloin with capers & roasted beets emulsion.
- \$ 7 Local spicy shrimp “Fra Diavolo”, over angel hair.
- \$ 7 Calamari simmered in marinara sauce, Calamata olives & artichoke hearts.
- \$ 7 Butter – white wine poached black mussels, over cous cous.
- \$ 6 Garlic wilted baby spinach, with raisins, pine nuts & parmesan cheese.
- \$ 8 Fresh mozzarella, portobello, spinach, eggplant, & tomato tower.

ENTREES

- \$ 18 Fresh shrimp sautéed with garlic, mushroom & broccoli, served over Creamy parmesan cheese polenta.
- \$ 18 Bow tie pasta tossed with smoked Atlantic salmon & green peas, in a light Vodka rosé sauce.
- \$ 19 Shrimp, scallops, calamari & seasonal shellfish poached in a garlic-tomato Bouillabaisse, over linguine.
- \$ 18 Fettuccine “Florentine” pasta, topped with sea scallops & asparagus, Enhanced in a creamy lemon sauce.
 - \$ 21 Oven - finished Chilean Sea Bass, shrimp & mussels in a béchamel caper Broth, served with pappardelle.
- \$ 15 House made potato dumplings “gnocchi” with basil pesto sauce.
- \$ 16 Eggplant parmesan served with pasta of the day.
- \$ 21 8-10 oz. Beef Tenderloin charbroiled, on a bed of balsamic glazed mushroom.
- \$ 22 Herb encrusted New Zealand lamb loin chops, with spinach fettuccine, Goat cheese & rosemary emulsion.
- \$ 16 Breast of chicken, marinated & broiled, served with roasted

Vegetables of the day.

\$ 19 Pork tenderloin filled with spinach & mozzarella, prepared with fresh Tomato - basil sauce, over penne pasta.

We can accommodate any type of dietary need