



STARTERS:

- French Onion Soup- Melted Mozzarella 13.
Homemade Swedish Meatballs- Shallots Brandy Sauce, Shaved Parmesan 15.
Calamari Fritti- Mild Spicy Tomato Fondue Dipping Sauce 15.
Sautéed Mussels- Spain Imported Sausage, Fresh Garlic White Wine Broth, Grilled Crostini 15.
Empanada- Braised Beef Short Ribs, Caramelized Onions, Risotto,
Light Chipotle Scallions, Creme Fraiche 13.
Eggplant Rollatini- Stuffed With Spinach & Ricotta Cheese,
Tomato & Basil Sauce, Melted Mozzarella 13.
Roasted Cauliflower Gratin-Scallions, Marscarpone Creamy Sauce 15.

SALADS

- Harvest Salad- Organic Baby Greens, Sliced Red Delicious Apples, Dried Cranberries,
Candied Walnuts, Feta Cheese, Sherry Maple Vinaigrette 13.
Baby Arugula Salad- Diced Roasted Sweet Potato, Toasted Almonds, Imported Gorgonzola
Cheese, Honey Lemon Vinaigrette 13.
Classic Caesar Salad- Grated Parmesan Cheese, Croutons Shaved Pecorino Romano 10.
House Salad- Baby Greens, Grape Tomatoes, Cucumber, Shaved Red Onion,
Shallots White Wine Vinaigrette 10.

Any Entree Salad With: Chicken \$ 28 Steak 30 Shrimp 30

PASTAS

- Linguini Scampi- Sautéed Shrimp, Spinach, Garlic Lemon White Wine Sauce 35.
Fettucine- Sautéed Diced Chicken Breast, Scallions Alfredo Cream Sauce 30.
Bistro Rigatoni- Braised Beef Short Ribs Ragu, Tomato Fondue, Shaved Parmesan Cheese 34.
Penne Vodka- Diced Chicken Breast, Pink Vodka Sauce, Shaved Pamesan Cheese 30.
Seafood Risotto-Sautéed Shrimp, Calamari, Diced Salmon, Jumbo Lumb Crabmeat, Scallion
Cream Sauce 40.

ENTREES

- Seared Norwegian Salmon- over Grilled Zucchini, Roasted Cauliflower, Diced Roasted
Butternut Squash, Fresh Spinach Basil Pesto Sauce 35.
Pan-Seared Sesame Crusted Ahi Tuna- Chopped String beans, Risotto,
Wasabi Cream, Soy Reduction 40.
Seafood Bouillabaisse- Shrimp, Calamari, Clams, Mussels,
Fresh Tomato Basil Sauce Over Linguini 38.
Chicken Milanese- Herb Panko Crusted Chicken Breast, Topped With Baby Arugula, Red Onions
Diced Fresh Mozzarella, Cherry Tomatoes, Balsamic Vinaigrette, Roasted Potatoes 30.
Chicken Sorrentino- Sautéed Chicken Breast, Layer With Eggplant, Prosciutto, Melted
Mozzarella, Mashed Potatoes, Fresh Tomato Basil Sauce 30.
Chicken Scarpariello- Italian Sausage, Hot Cherry Peppers, Spinach,
Roasted Potatoes, Brown Demi Glaze 30.
Seared Filet Mignon- Grilled Zucchini, Mashed Potatoes, Sautéed Mushrooms,
Fresh Herb Demi-Glace 40.
Braised Beef Short Ribs- Sautéed Spinach, Garlic Mashed Potatoes, Barolo Wine Reduction 37.
Seared Pork Tenderloin- Sautéed String Beans, Diced Roasted Butternut Squash,
Four Berry Preserve 32.

SIDES 10

- Mashed Potatoes - Roasted Potatoes - Roasted Butternut Squash -
Diced Roasted Sweet Potatoes
French Fries - Pea Parmesan Risotto - Sautéed String Beans - Sautéed Spinach