



Dinner Menu

June 15-17, 2017

ARUGULA, CRAB MEAT & AVOCADO SALAD \$14 Lump crab meat, cucumbers, carrots, red peppers, fresh avocado & baby arugula tossed with citrus vinaigrette

INSALATA TRENTINO \$13 Romaine lettuce, artichoke hearts, black olives, roasted red peppers, capers & radicchio tossed with red wine vinaigrette & topped with provolone

GRILLED VEGETABLE TIMBALE \$14 Grilled eggplant, portabello mushroom, red onions, roasted red peppers, zucchini, roasted tomato & fresh mozzarella topped with balsamico glaze & parmigiano shavings

SHRIMP AND SCALLOPS POMODORO WITH ANGEL HAIR PASTA \$29 Pan seared U-10 dry sea scallops finished with fresh pomodoro sauce & tossed with angel hair pasta

CHICKEN RAGU OVER POLENTA \$22 Chicken, celery, carrots, mixed peppers, onions, tomatoes, wine, mushrooms & tomato sauce served over polenta

HALF-CHICKEN BALSAMICO \$24 Bell & Evans half-chicken marinated with garlic, red wine & rosemary, sautéed & finished with balsamico glaze & served with sautéed broccoli rabe & roasted potatoes

PORK CHOP WITH BLACK PEPPER CRUST \$28 16 oz. French-cut pork chop, pan-seared & cooked to perfection, finished with marsala wine & orange sauce & served with spinach & potatoes

FILET MIGNON PAPERDELLE \$28 Sautéed filet mignon with shallots, portabello mushroom & dry porcini mushroom, finished with brandy, heavy cream, butter, parmigiano & tossed with paperdelle

SALMON WITH ARTICHOKE & FENNEL \$25 Grilled salmon filet topped with braised fennel & grilled artichokes tossed with red wine reduction & served with roasted potatoes

STRIPED BASS VERACRUZ-STYLE \$25 Pan-seared Striped Bass filet topped with Veracruz sauce (red & green peppers, capers, green olives, tomato, shallots & white wine) and a side of pasta garlic and oil

HALIBUT CARTOCCIO \$28 Fresh Halibut filet, topped with shallots, sun dried tomatoes, capers, lemon zest, black olives, olive oil & wine, wrapped with parchment paper & baked, served with grilled asparagus & risotto croquette