



Dinner Menu

August 10-12, 2017

ARUGULA, MANGO & STRAWBERRY SALAD \$14 Baby arugula, confetti tomatoes, red onions, cucumber, mango, avocado & strawberries tossed with citrus vinaigrette

BEETS, ASPARAGUS & POTATO SALAD \$15 Roasted beets, grilled asparagus, baby potatoes, grilled onions, walnuts & baby greens tossed with walnut vinaigrette & topped with gorgonzola

SHRIMP, FARRO & BABY KALE SALAD \$16 Grilled shrimp, black olives, mixed tomatoes, red onions, farro & baby kale, tossed with lemon vinaigrette & topped with fresh avocado

WILD BOAR RAGU WITH POLENTA \$18 Wild boar meat marinated with red wine & fresh herbs, cooked with onions, tomatoes, garlic, celery & carrots, served over soft polenta

SHRIMP & CALAMARI POMODORO \$26 Sautéed shrimp & calamari with olive oil, garlic & fresh plum tomato, tossed with angel hair & basil

PORK SHANKS WITH GNOCCHI \$25 Braised pork shanks with red wine, tomatoes, onions, celery & carrots, served over potato gnocchi & topped with zucchini coins

LEMON BASIL CHICKEN \$22 French-cut lemon chicken breast pan-seared & finished with lemon, garlic & basil sauce, served with broccoli & roasted potatoes

HALF-CHICKEN MARSALA \$25 Bell & Evans half-chicken, sautéed & finished with mushrooms & marsala sauce, served with grilled asparagus & roasted potatoes

SOGLIOLIA LIMONE \$25 Lightly breaded flounder filet sautéed in EVOO & topped with parsley, capers & lemon zest, served with grilled asparagus & risotto croquette

SWORDFISH ST. VINCENT \$27 Sautéed swordfish with olive oil, finished with roasted red peppers, capers, shallots, artichokes & white wine, served with sautéed spinach & potatoes

PORK CHOP PIZZAIOLA \$26 Pan-seared french-cut pork chop finished with fresh plum tomato sauce, peas & prosciutto, served with sautéed broccoli rabe & roasted potatoes

BLACK PEPPER-CRUSTED FILET MIGNON \$36 Pan-seared filet mignon cooked to your liking & finished with brandy cream sauce, served with baby spinach & baked potato