



## Dinner Menu

Nov. 30 - Dec. 2, 2017

**CRABMEAT AND ARUGULA SALAD** \$16 Baby arugula, carrots, cucumbers, orange segments, scallions, red peppers and fresh avocado tossed with citrus ginger vinaigrette and topped with crabmeat

**MESCLUN WITH MUSHROOM CROQUETTE** \$14 Baby green lettuce, grape tomato, red onion and radicchio, tossed with white truffle vinaigrette, served with mushroom croquette and parmigiano

**SALMON AND POTATO SALAD** \$16 5-ounce filet of salmon, pan-seared, served with potato, arugula, grilled onions and tomatoes, tossed with black olive tapenata vinaigrette

**LASAGNA INVOLTINI BOLOGNESE** \$24 Lasagna pasta, fresh ricotta, mozzarella and Bolognese sauce, rolled and baked served with garlic bread

**ORECCHIETTE WITH SHRIMP AND ROASTED VEGETABLES** \$26 Large white shrimp, sautéed with garlic, basil and roasted vegetables, tossed with orecchiette pasta

**CHICKEN RAGU OVER RISOTTO** \$24 Chicken, celery, carrots, mixed peppers, onions, tomatoes, wine, mushrooms and tomato sauce served over risotto

**POLLO BALSAMICO** \$26 Half Bell & Evans chicken, marinated with garlic, rosemary and red wine vinegar, sautéed and finished with balsamico, served with sautéed escarole and roasted potatoes

**SAUSAGE AND STEAK KABOB** \$29 Filet mignon, sweet sausages, pancetta and sage, grilled and served with sautéed broccoli rabe, roasted potatoes and topped with sun-dried balsamico pesto

**SALMON WITH FARRO AND VEGETABLES** \$26 Grilled salmon filet, served over grilled vegetables and farro, topped with roasted plum tomato and pesto

**SWORDFISH WITH ARTICHOKE AND FENNEL** \$28 Grilled swordfish fillet, topped with braised fennel, and grilled artichokes, tossed with red wine reduction and served with roasted potatoes

**SOGLIOLA LIMONE** \$27 Lightly-breaded flounder filet, sautéed with EVOO & topped with parsley, capers, lemon zest, lemon juice, EVOO over grill asparagus & risotto croquettes