



Dinner Menu

January 11 - 13, 2018

SCALLOPS WITH MANGO SALSA \$19 Pan-seared U-10 dry sea scallops served over sweet mango, cucumber, red pepper, jalapeño, cilantro & scallion salsa

TRI-COLORE SALAD WITH SPECK AND PROVOLONE \$16 Radicchio, baby arugula and fennel tossed with aged balsamico vinegar, olive oil and shavings of provolone

STREET SALAD \$15 Baby arugula, romaine, radicchio, fennel, orange, mint and potatoes tossed with citrus vinaigrette and parmigiano cheese

GRILLED VEGETABLE TIMBALE WITH MOZZARELLA \$14 Grilled zucchini, eggplant, red onions, portabello, roasted plum tomato and fresh mozzarella with balsamico glaze

CLAMS CASINO \$14 Fresh half-shell clams stuffed with red & green peppers, onions, pancetta and oreganata crumbs, baked with lemon and wine sauce

PROSCIUTTO AND MELON \$16 Thinly sliced prosciutto di parma, sweet cantaloupe melon, parmigiano cheese and aged balsamico

PORK CHOP WITH ORANGE AND MARSALA \$27 16oz. French-cut pork chop pan seared and cooked to your liking, finished with marsala wine, fresh orange and olive oil, served with roasted potatoes and sautéed spinach

SPIEDINI DI SALSICIA E MANZO (FILET MIGNON AND SAUSAGE KABOBS) \$29 Sweet sausages, filet mignon, onions, tomatoes, peppers and mushroom kabobs, grilled and served with sun-dried tomato pesto roasted potatoes

SHRIMP RAVIOLI WITH CRABMEAT SAUCE \$27 Sautéed shallots, cream, cognac and lump crabmeat sauce served over shrimp ravioli

PENNE ALLA MAREMANA \$24 Sautéed sweet sausages, onions, tomatoes, peas, roasted eggplant and mushrooms tossed with penne pasta and pecorino cheese

RED SNAPPER WITH LENTILS AND SPINACH \$27 Sautéed red snapper fillet served over braised lentils, sautéed baby spinach and topped with roasted plum tomato and finished with aged balsamico

BLACK PEPPER CRUSTED SALMON WITH ARUGULA SALAD \$28 Fresh atlantic salmon fillet topped with cracked black pepper sautéed and served over baby arugula, tomatoes, red onions and avocado salad