



## Dinner Menu

May 10-12, 2018

**ARTICHOKE STEW WITH MOZZARELLA AND PISTACHIO** \$16 Baby artichoke hearts, celery, onions, carrots, pistachios and crispy pancetta over fresh mozzarella

**CRABCAKE WITH GUACAMOLE** \$18 Fresh lump crabmeat cakes served with homemade fresh guacamole

**SPINACH WITH STRAWBERRIES AND PECANS** \$14 Baby spinach, candied pecans and sweet strawberries, tossed with fig mostarda

**SHRIMP FRA DIAVOLO OVER POLENTA** \$18 Sautéed large shrimp with fresh plum tomato, garlic, basil & white wine, served over soft polenta

**CHICKEN BREAST WITH ROASTED APPLES** \$24 Sautéed French-cut breast topped with yellow roasted balsamico peaches served with sautéed spinach and potatoes

**PORK CHOP WITH VINEGAR PEPPERS** \$25 16 oz. French-cut pan-seared and finished with sweet vinegar pepper sauce, served with broccoli rabe and roasted potatoes

**SHORT RIBS SALCETTA** \$28 Pan seared beef short ribs, cooked slowly with tomatoes, onions & red wine, served with spaghetti pasta & fresh ricotta cheese

**VEAL SPEZZATINO WITH PAPARDELLE** \$27 Braised veal shoulder, cooked with celery, carrots, onions, tomatoes, red wine & herbs, served over papardelle

**RISOTTO WITH SHRIMP AND VEGETABLES** \$26 Sautéed shrimp, carrots, peas, onions, celery, zucchini and broccoli tossed with risotto

**FLOUNDER FRANCESE** \$27 Fresh flounder fillet, egg battered & sautéed, finished with lemon wine sauce, served with grilled asparagus & risotto croquette

**SWORDFISH LIVORNESE** \$26 Grilled swordfish topped with livornese sauce made with black olives, shallots, wine, capers and tomatoes, and served with spaghetti pasta

**SALMON WITH BROCCOLI RABE** \$25 Pan-seared salmon, finished with garlic wine sauce, topped with roasted tomato and served with broccoli rabe and roasted tomatoes