



## Dinner Menu

June 7-9, 2018

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

**CRAB CAKE WITH GUACAMOLE** \$16 Fresh lump crabmeat cakes served with homemade fresh guacamole

**SHRIMP CEVICHE** \$18 Grilled shrimp, fresh avocado, cilantro, red onions, tomato, scallions and lemon tossed with extra virgin olive oil over crostini

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

**HALF CHICKEN ARABIATTA** \$26 Marinated Bell & Evans chicken, grilled and topped with spicy cherry tomato sauce & served with broccoli rabe & roasted potatoes

**PORK CHOP WITH VINEGAR PEPPERS** \$27 16 oz. French-cut pan-seared and finished with sweet vinegar pepper sauce, served with broccoli rabe and roasted potatoes

**PAPPARDELLE WITH PORK SHANK RAGU** \$25 Braised pork shanks cooked slowly with tomatoes, carrots, celery, onions and wine, tossed with pappardelle pasta

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

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

**FLOUNDER WITH BROCCOLI RABE** \$27 Broiled flounder fillet finished with garlic wine sauce, topped with roasted tomato and served with sautéed broccoli rabe and butter beans