



Dinner Menu

Jan. 31-Feb. 2, 2019

Feb. 9-11, 2019

FENNEL, ORANGE & BEETS WITH GORGONZOLA SALAD \$15 Thinly sliced fennel, orange segments, roasted golden & red beets, crumbled gorgonzola cheese & toasted walnuts tossed with fig balsamico dressing

SCALLOPS WITH MANGO SALSA \$18 Pan-seared U-10 dry sea scallops served over sweet mango, cucumber, red pepper, jalapeño, cilantro & scallion salsa

FRIED CALAMARI & ZUCCHINI \$14 Classic fried calamari & thinly sliced zucchini coins tossed with parsley, lemon zest & black pepper served with tomato sauce

GRILLED SHRIMP, VEGETABLE & FARRO SALAD \$16 Marinated shrimp grilled & served over roasted vegetables, arugula & farro salad tossed with lemon vinaigrette

LEMON CHICKEN \$22 Boneless chicken breast sautéed & finished with garlic lemon basil sauce and served with sautéed broccoli rabe & roasted potatoes

PORK TENDERLOIN WITH FAVA BEANS & PEAS \$27 Pork tenderloin wrapped w/ prosciutto, sautéed & served w/ sautéed confetti tomatoes, fresh fava beans, peas & shallots

BISTECCA FIORENTINE \$38 16 oz. porterhouse steak, cooked to perfection & served with sautéed spinach, roasted tomato, long hot peppers & roasted potatoes

PAPARDELLE W/ SWORDFISH RAGU \$25 Sautéed fresh swordfish, shallots, confetti tomatoes, fava beans, fresh peas, celery, carrots, basil & baby spinach tossed w/ papardelle

PORK RAGU LASAGNA ROLLATINI \$25 Layers of pasta rolled with fresh ricotta cheese, pecorino & pork ragu, topped w/ fresh mozzarella cheese & baked, served w/ garlic bread

LINGUINI WITH RED OR WHITE CLAM SAUCE \$22 Little neck clams sautéed with garlic, shallots, basil & wine, tossed with linguini pasta

RED SNAPPER WITH PROSCIUTTO & BALSAMICO \$29 Halibut fillet wrapped with prosciutto di parma, sautéed & served over sautéed broccoli rabe & beans & drizzled with cream of balsamico

FLOUNDER FRANCESE \$25 Flounder fillet, battered & sautéed, finished w/ lemon wine sauce, roasted peppers, capers & marinated artichoke hearts, served w/ sautéed spinach & risotto croquette

BLACKENED SALMON WITH BROCCOLI RABE \$26 Cajun salmon, sautéed & cooked to perfection & finished w/ lemon garlic sauce & served w/ broccoli rabe & roasted potatoes