



Dinner Menu

January 10-12, 2019

ARUGULA, CRABMEAT & AVOCADO SALAD \$16 Lump crabmeat, cucumbers, carrots, red peppers, fresh avocado & baby arugula tossed with citrus vinaigrette

PROSCIUTTO & MELON \$14 Sweet cantaloupe melon wrapped with prosciutto di parma, topped with parmigiano shavings & extra virgin olive oil

GRILLED VEGETABLE TIMBALE \$15 Grilled eggplant, portabello mushroom, red onions, roasted red peppers, zucchini, roasted tomato & smoked mozzarella with balsamico glaze & parmigiano shavings

TOMATO BRUSCHETTA CROSTINI \$12 Grilled Tuscan bread topped with tomato bruschetta

ORECCHIETTE WITH SHRIMP & BROCCOLI RABE \$26 Sautéed shrimp, broccoli rabe, roasted peppers & grape tomatoes with garlic & olive oil tossed with orecchiette pasta

SHRIMP RAVIOLI WITH CRABMEAT SAUCE \$26 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

CHICKEN RAGU OVER RISOTTO \$25 Tender chicken, peppers, mushrooms, onions, tomatoes & wine ragu sauce topped with parmigiano served over risotto

PORK CHOP WITH BLACK PEPPER CRUST \$28 16 oz. French-cut pork chop, pan-seared & cooked to perfection, finished with marsala wine & orange sauce & served with spinach & potatoes

RED SNAPPER VERA CRUZ-STYLE \$26 Pan-seared red snapper filet topped with Vera Cruz sauce (red & green peppers, capers, green olives, tomato, shallots & white wine) and a side of pasta

FLOUNDER FRANCAISE \$26 Flounder fillet, battered & sautéed, finished with lemon wine sauce, roasted peppers, capers & marinated artichoke hearts, served with sautéed spinach & risotto croquette

SALMON PROVENCALE \$27 Grilled salmon cooked to your liking, served with sautéed confetti tomatoes, cipolini onions, scallions, basil & balsamico glaze with a side of arugula