



Dinner Menu

March 14-16, 2019

March 21-23, 2019

ARUGULA, CRABMEAT & AVOCADO SALAD \$14 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

INSALATA TRENINO \$13 Romaine lettuce, artichoke hearts, black olives, roasted red peppers, capers & radicchio tossed with red wine vinaigrette & topped with provolone

GRILLED VEGETABLE TIMBALE \$14 Grilled eggplant, portobello mushroom, red onions, roasted red peppers, zucchini, roasted tomato & fresh mozzarella topped with balsamico glaze & parmigiano shavings

STUFFED FLOUNDER \$28 Lump crabmeat stuffed flounder, baked with lemon wine sauce & served with grilled asparagus & roasted potatoes

RED SNAPPER VERACRUZ-STYLE \$27 Pan-seared red snapper fillet topped Veracruz sauce (red & green peppers, capers, green olives, tomato, shallots & white wine) and a side of pasta

HALF CHICKEN BALSAMICO \$26 Bell & Evans chicken marinated with garlic, red wine & rosemary, sautéed & finished with balsamico glaze & served with sautéed broccoli rabe & roasted potatoes

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

VEAL CHOP MILANESE \$42 14 oz. veal chop French-cut & lightly breaded, sautéed in olive oil & served with baby arugula salad & risotto croquette

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

FILET MIGNON PAPARDELLE \$28 Sautéed filet mignon with shallots, portobello mushroom & dry porcine mushroom, finished with brandy, heavy cream, butter, parmigiano and tossed with papardelle

SEAFOOD CREPES \$28 Homemade crepes stuffed with seafood stuffing, served with fresh tomato sauce & mozzarella cheese