



## Pastas & Grains

Italian Feast - Mussels, Shrimp, Scallops, Calamari, Fresh Fish,  
Artichokes in Marinara Sauce over Linguine \$26.95

Chicken Scaloppini - Italian Panko Crusted with  
Wild Mushroom Garlic Cream Sauce over Pasta \$20.95

Scaloppini di Vitello - Sautéed Veal with Mushrooms, Artichokes,  
Capers, Tomatoes and Prosciutto in a Lemon Butter Sauce  
with Angel Hair \$22.95

Ravioli Trio - Red Pepper and Smoked Mozzarella, Cremini Mushrooms  
and Fontina Goat Cheese and Black Pepper with a  
Vodka Tomato Cream Sauce \$18.95

Chicken Parmesan - Breaded Boneless Chicken Breast sautéed and  
covered with Marinara Sauce topped with melted cheese  
Served with pasta \$19.95

Scampi Carbonara - Grilled Scampi with Penne Pasta, Pancetta, Peas,  
Diced Tomato and Garlic Cream Sauce \$25.95

## From the Waters of the World

Grilled American Sea Bass with Lobster Smashed Potatoes, Chive  
Veloute and Grilled Asparagus \$25.95

Fresh Halibut with Pineapple Salsa, Grilled Asparagus, Fresh Spinach  
and Blood Orange with Chipotle Vinaigrette \$24.95

Fresh Salmon with Edamame, Corn, Pancetta and Potato Hash  
Finished with a Lemon Tarragon Beurre Blanc \$24.95

Sweet Lobster Tail with Home Fries, Asparagus Garni, Julienne  
Vegetables \$ Market Price

Fresh Seared Scallops with Wilted Spinach, Tuscan Beans, Grape  
Tomatoes and Roasted Potatoes \$25.95