

SPECIALS

SOUPS

CLAM CHOWDER 14.95

Chopped clams, mixed vegetables, ditalini pasta, leeks and corn kernels in a clam broth

CREMA DI PESELLI 10.95

Puree of split pea, carrots, onions, celery and a touch of cream in a vegetable broth

APPETIZERS

SALMON SALAD 23.95

Cubes of sweet potato, asparagus, smoked salmon, scallions, avocado and cherry tomatoes tossed with an extra virgin olive oil and lemon juice dressing

COZZE DELLO CHEF 22.95

Mussel sautéed with butter, leeks and cherry tomatoes in a white Chardonnay cream sauce

PANINI

PANINI AL TONNO 24.95

Homemade panini bread with tuna, onions, celery, avocado and arugula topped with a spicy mayonnaise spread served with **Choice:** Fries or Salad

PASTA

PAPPARDELLE AI PORCINI 26.95

Try Our Homemade Pasta

Homemade pappardelle pasta, shrimp, asparagus, cherry tomatoes and smoked salmon in a porcini mushroom cream sauce

TRECCE ALLA RUSTICA 26.95

Try Our Homemade Pasta

Homemade pasta curls sautéed with garlic, extra virgin olive oil, shrimp, spinach, cherry tomatoes and cubes of fresh mozzarella served in a homemade bread bowl

ENTREES

INVOLTINI DI POLLO 27.95

Chicken breast with asparagus, prosciutto, fresh mozzarella and sage rolled served in a cranberries and Marsala sauce

SCALOPPINI MONTE BIANCO 28.95

Veal scaloppini topped with ham, asparagus and melted fresh mozzarella in a capers and butter lemon sauce

SALMONE AL FINOCHIO 34.95

Filet of salmon with mussels, shrimp, clams, asparagus, plum tomatoes and fresh fennel in a white wine sauce

ENTREES ARE SERVED WITH CHOICE OF ONE
Pasta – Salad – Sweet Mashed Potatoes