

Appetizers

Fried Italian Seasoned Calamari

Seasoned Fried Calamari, Oregano Tomato Sauce
\$11

Jumbo Lump Crab and Langoustine Cake

Pan Flashed Crab and Shrimp Cake, Lemon Lobster Sauce, Tomato Jam, Basil,
Wilted Greens
\$12

Beef Tenderloin Carpaccio

Mustard Aioli, Baby Arugula, Pickled Red Onion, Shaved Parmigiano,
Extra Virgin Olive Oil, Asiago Bread Crostini
\$10

Truffle Bruschetta with Eggplant

Roasted Eggplant, Red Tomato, Basil, Reggiano Cheese, Truffle Butter Bruschetta
\$9

Seared Scallops with Sweet Creamy Corn

Pan Flashed Scallops, Pancetta, Sweet Creamy Smoked Corn Sauce, Grilled Polenta
\$11

Salads

Tomato and Burrata Mozzarella Salad

Roasted Eggplant, Tomato, Shaved Red Onions, Burrata Mozzarella, Micro Greens,
Grilled Onion Tomato Vinaigrette, Balsamic Reduction Drizzle
\$10

Northern Italian Caesar Salad

Romaine Hearts, Olives, Shaved Reggiano, Roasted Tomatoes, Asiago Bread, Lemon
Garlic White Balsamic Dressing
\$7

Poached Pear and Mesclun Salad

Gorgonzola Cheese, Blackberry Balsamic, Shaved Red Onion, Cherry Tomato,
Sundried Tomato Cabernet Vinaigrette, Caramelized Pecans
\$8

Pasta

Lobster Garganelli

Sautéed 6 ounce Lobster Tail, Baby Spinach and Arugula, Seared Roma Tomatoes,
Bell Peppers, Five Cheese Truffle Sauce, White Truffle Oil
\$39

Rosemary Pesto Chicken

Pan Flashed Semi Boneless Chicken Breast, Garganelli Pasta, Roasted
Tomatoes, Roasted Bell Peppers, Broccolini, Basil Pesto Cream Sauce
\$23

Consuming raw or under cooked meat, poultry, seafood or eggs may increase risk of
food borne illness

Entrées

Porcini Rubbed Pork Tenderloin

Sterling Silver Pork Tenderloin Rubbed with Porcini Powder, Red Wine Wild Mushroom Risotto, Herb Cream, Italian Herbed Vegetables, Dijon Marsala Sauce
\$24

Balsamic Glazed New York Strip

12 Ounce Sterling Silver New York Strip Steak
"The Naked New York" Balsamic Port Wine Reduction, Baby Vegetables, Roasted Garlic Basil Whipped Yukon
\$34

Pan Flashed Veal Scaloppine

Sautéed Veal Scaloppine, Wild Mushroom Ragu, Red Wine Wild Mushroom Risotto, Baby Vegetables, Roasted Cherry Tomato Lemon Caper Sauce
\$24

Basil Macadamia Crusted Halibut

Crab Leek Risotto, Pan Flashed Italian Season Baby Vegetables, Champagne Citrus Beurre Blanc
\$32

Gorgonzola Filet Mignon

7 Ounce Sterling Silver Filet Mignon, Gorgonzola Cheese, Roasted Garlic Basil Yukon, Baby Carrots, Asparagus, Green Beans, Red Wine Mushrooms
\$32

Roasted Mustard Herb Lamb Chops

Mustard Herb Roasted Lamb Chops, Red Wine Wild Mushroom Risotto, Baby Carrots, Asparagus, Green Beans, Lamb Sauce
\$35

Sterling Silver Filet and Scallops

5 oz Sterling Silver Filet and Broil Lemon Pepper Scallops, Creamy Corn Sauce, Red Wine Mushrooms, Roasted Garlic Basil Yukon, Baby Vegetables
\$40

Char Broiled Organic Salmon

Broiled Organic Salmon, Crab Leek Risotto, Roasted Tomato, Lemon Herb Butter Sauce, Baby Vegetables, Fried Capers
\$24

Sides

Five Cheese Truffle Garganelli

\$5

Crab Leek Risotto

\$5

Italian Herb Baby Vegetables

\$5