

DINNER



APPETIZERS

Lobster Bisque

18

Roasted Butternut Squash Soup

topped with candied pecnas

12

Autumn Harvest Salad

Roasted beets, arugula, candied pecans and goat cheese tossed in a raspberry vinaigrette

17

Kale Caesar

Kale, Pecorino Romano, anchovies and homemade Caesar dressing

16

Scallop Risotto

Pan seared local scallops, sauteed shiitake mushrooms and baby spinach

21

Arancini

Risotto rice balls stuffed with mozzarella cheese breaded and fried, house marinara

17

Mushroom Risotto

Assorted mushrooms sautéed with risotto and finished with shaved Asiago

17

Cajun Fried Oysters

Spicy hand breaded fresh oysters drizzled with pepper mayo

19

Stuffed Pumpkin Gnocchi

brown butter and crispy sage

15

Polenta

Creamy polenta, Italian sausage and marinara

16

Gnocchi alla Bava

Potato gnocchi gently tossed in a gorgonzola cream sauce with roasted peppers and candied pecans

18

ENTREES

Filet Mignon

9oz Filet Mignon grilled and served with mushroom risotto, baby carrots and a rich Demi-glace

56

Pork Chop

14 oz Berkshire pork chop grilled and finished with sauteed apples and onion topped with Gorgonzola cheese and potato gnocchi

45

Chicken Pasquale

Boneless chicken breast sauteed in a Maderia cream sauce topped with prosciutto, spinach and mushrooms finished with fontina cheese over Basmati rice (sorry, no changes to this dish)

38

Braised Short Rib

Slow braised beef short rib served over creamy polenta and baby carrots

45

Seafood Risotto

Jumbo shrimp, local sea scallops, little neck clams, assorted mushrooms, toasted pignoli nuts and baby spinach sautéed in a sherry cream sauce

44

Salmon

Grilled Atlantic salmon and jumbo shrimp sautéed in a red Thai coconut cream sauce set over Basmati rice

39

Pasta Bolognese

Pork short rib slow simmered in a tomato based sauce tossed with Papperdelle Pasta

38

Sausage and Rigatoni

Sweet Italian sausage, broccoli rabe and cannellini beans sauteed in olive oil and garlic tossed with Rigatoni

30

please be advised that consuming raw or undercooked foods may increase your risk of foodborne illness
A surcharge of 3% will be applied to credit card payments