

DINNER



APPETIZERS

New England Clam Chowder
13

Lobster Bisque
18

Harvest Salad
Baby greens roasted butternut squash Stilton blue
cheese and candied pecans dressed with balsamic
vinaigrette
17

Burrata salad
seasonal preparation
17

Scallop Risotto
Pan seared local scallops, sauté with shiitake
mushrooms and spinach
22

Arancini
Risotto rice balls stuffed with mozzarella cheese
breaded and fried side marinara sauce
16

Stuffed Cacio e Pepe Gnocchi
Toasted in Brown butter, grated pecorino
Romano and toasted pine nuts
16

Mushroom Risotto
Assorted mushrooms and shaved Asiago
15

Cajun Fried Oysters
Spicy hand breaded fresh oysters drizzled with
pepper mayo
17

Fried Calamari
Fried calamari tossed with roasted peppers, hot
cherry peppers and capers drizzled with honey
mustard
17

Polenta Board
Creamy Polenta sweet Italian sausage marinara
grated Pecorino Romano
16

Grilled Polenta
Broccoli Rabe, Cannellini beans and shaved
Asiago olive oil and garlic
16

ENTREES

Filet au Poivre
Pepper crusted and grilled red mashed potatoes
charred green beans blue cheese butter Demi
glace and crispy onion strings
54

Short Rib Bolognese
Pork short rib slow cooked in a rich tomato sauce
and tossed with homemade Papperdelle pasta
35

Pork Chop
14 oz bone in center cut Berkshire pork chop
grilled and topped with sautéed apples and
onions finished with a Gorgonzola crumble
42

Coconut Curry Chicken
boneless chicken breast, assorted bell peppers and
onions sauteed in a Thai curry sauce over
Basmati rice
34

Veal Chop Milanese
14 oz veal chop lightly breaded and fried dressed
with arugula, olive oil, fresh lemon and shaved
Asiago and finished with balsamic glaze
59

Seafood Risotto
Jumbo shrimp, local sea scallops, little neck
clams, assorted mushrooms, toasted pignoli nuts
and baby spinach sautéed in a sherry cream sauce
42

Thai Salmon and Shrimp
Grilled Atlantic salmon, jumbo shrimp red
mashed potatoes, green beans finished with a
sweet Thai chili sauce
38

Sausage and Broccoli Rabe
Sweet Italian sausage broccoli rabe and
Cannellini beans sautéed in olive oil and garlic
tossed with Rigatoni and topped with shaved
Asiago cheese
34

Pasta Puttanesca
Olives capers and anchovies in a spicy red sauce
tossed with linguini
30