

Specials

APPETIZERS

Tuna Tartar \$22
*Soy Sauce, Sesame Seeds, Avocado
& Banana Chips.*

Arugula Apple Salad \$22
*Mandarin Orange, Green Apple, Dried
Cranberries, Almonds, Goat Cheese,
Apple Cider Dressing*

Stuffed Figs \$15
*Wrapped in Prosciutto, Goat Cheese,
honey and Fig Glaze*

Bruscheta con Crema di Ricotta \$24
*Fresh Mozzarella Cheese, Roasted
Cherry Tomatoes & Pesto Sauce.*

ENTREES

Lobster Ravioli \$44
*Served with a Grappa Sauce & Fresh Lobster
Meat*

Meatball Lasagna \$36
Served with a Meat Bolognese Sauce

Branzino \$40
*Grilled, Lemon Dressing, Arugula,
Fennel & Orange*

Tiger Shrimp \$42
*Clams, Black Wild Rice, Finished with
Tiger Shrimp Fradiavolo Sauce*

Filet Mignon \$58
*Pan Seared, Served with Crispy Parmesan
Smashed Fingerling Potatoes, Sautéed
Spinach, Finished with Goat Cheese, Fresh
Figs, & a Sherry Cream Sauce*

Pork Chop Parmesan \$48
Served with Penne Pasta alla Grappa.

Flounder Franchese \$45
Shrimp, Broccolini & Mashed Potatoes

