



LUNCH

APPETIZERS

Tequila cured salmon with creamy horseradish sauce	12.50
Seared beef carpaccio with arugula, parmigiano & olive oil	13.50
Prosciutto & melon	13.50
Caprese salad with mozzarella di bufala, tomato & basil olive oil	13.75
Insalata mista with fresh basil vinaigrette	9.50
Caesar salad with creamy dressing, croutons & shaved parmigiano	11.75
Baby spinach salad with apple, pecans & honey dressing	9.50
Arugula salad with pear & stilton cheese	11.75
Calamari fritti with spicy garlic aioli	13.75
Grilled calamari with tomato olive vinaigrette	13.75
Shrimp sautéed with oyster mushrooms, sambuca & cream	15.75

LIGHT LUNCHEON

Warm baby spinach salad with sautéed shrimp & oyster mushroom	18.75
Grilled chicken breast with caesar salad	17.75
Grilled Atlantic salmon with mixed green salad	19.75
Ahi tuna carpaccio with arugula & red onion salad	18.75

PASTA

Penne all' arrabbiata with roast pepper, sundried tomato & tomato sauce	18.75
Fettuccine with fresh salmon, dill & fresh tomato cream	21.75
Linguine with shiitake, oyster mushroom, truffle oil & white wine	21.75
Spaghettini with mixed seafood & marinara sauce	25.00
Shrimp & crab agnolotti with lobster alfredo sauce	23.00
Baked veal cannelloni topped with provolone & rose sauce	18.75

MAIN COURSES

Breast of chicken with oyster mushroom, frangelico & cream	21.75
Veal scaloppine alla parmigiana with spaghettini tomato basil sauce	20.75
Veal scaloppine with pancetta, sage & cream	23.75
Veal scaloppine with mixed mushroom & marsala	23.75
Provimi calf's liver with spanish onion & sherry	22.50
Grilled 8oz striploin steak with peppercorn sauce	28.00
Grilled Atlantic salmon with tomato, capers & lime	23.00