



Pastas & Grains

Italian Feast - Mussels, Shrimp, Scallops, Calamari, Fresh Fish,
Artichokes in Marinara Sauce over Linguine \$26.95

Chicken Scaloppini - Italian Panko Crusted with
Wild Mushroom Garlic Cream Sauce over Pasta \$20.95

Chicken Provencal - Sautéed Chicken Breast Provencal Topped with
mushrooms, Capers, Artichokes, Tomatoes, Olives, Basil and Garlic
with a Lemon Wine Sauce over Pasta \$17.95

Ravioli Trio - Red Pepper and Smoked Mozzarella, Cremini Mushrooms
and Fontina Goat Cheese and Black Pepper with a
Vodka Tomato Cream Sauce \$18.95

Chicken Parmesan - Breaded Boneless Chicken Breast sautéed and
covered with Marinara Sauce topped with melted cheese
Served with pasta \$19.95

Cavatappi Pasta - Tossed with Grilled Chicken, Roasted and Fresh
Tomatoes, Spinach, Garlic, Basil, Spice, Lemon and Olive Oil \$15.95

From the Waters of the World

Grilled American Sea Bass with Lobster Smashed Potatoes, Chive
Veloute and Grilled Asparagus \$25.95

Fresh Halibut Piperade - Grilled with Peppers, Onions, Tomatoes and
Garlic with Mediterranean Couscous \$25.95

Fresh Salmon with Mediterranean Couscous,
Dill Beurre Fondue and Grilled Asparagus \$22.95

Sweet Lobster Tail with Home Fries, Asparagus Garni, Julienne
Vegetables \$ Market Price

Fresh Seared Scallops with Wilted Spinach, Tuscan Beans, Grape
Tomatoes and Roasted Potatoes \$25.95