

### Starters

**Calamari & Rock Shrimp** 13  
Semolina dusted, lightly fried squid & rock shrimp, herb aioli & marinara sauces

**Bruschetta** 12  
Grilled Artisan bread with extra virgin olive oil, tomato-basil relish & gorgonzola cream

**Baked Brie & Toasted Ciabatta** 15  
Served with a side of sweet fig preserves

**Steamed Mussels** 14  
Prince Edward Island mussels steamed with white wine & seafood broth, garlic, shallots, leeks & fresh herbs

**Vegetable & Goat Cheese Dip** 12  
Artichoke hearts, peas, asparagus and leeks with white cheddar and goat cheese. Served with roasted garlic naan

**Shrimp Mango Lettuce Cups** 14  
Marinated shrimp with cilantro, red onion, mango & avocado served on lettuce cups

### Soups

**Tuscan Bean Soup** 4/8

**Today's Special** 4/8

### Salads

**Mandarin Spinach Salad** 8/13  
Craisins, pine nuts, mandarin oranges & feta tossed with Teriyaki dressing

**Strawberry Spring Salad** 8/13  
Field greens, strawberries, red grapes, craisins, spiced walnuts & feta cheese with lemon-Dijon vinaigrette

**Goat Cheese & Apple** 7/12  
Field greens, sliced Granny Smith apples, spiced walnuts & goat cheese with a maple-shallot vinaigrette

**Arugula Salad** 7/12  
Tossed with truffle vinaigrette, sweet corn relish, honey shallots & Reggiano Parmigiano

**Garden** 5/9  
Field greens, tomato & cucumber with your choice of our house made dressings

**Caesar** 5/9  
Romaine, croutons & Parmesan cheese tossed with a dressing of lemon, garlic, olive oil & a hint of anchovy

for Chicken add \$8, for Salmon \$10 & for Shrimp \$12

### Seafood

**Sea Scallops** 39  
Pan seared and served with our smoked-gouda spoonbread topped with pineapple sage butter

**Sesame Crusted Tuna** 39  
Seared loin on a bed of basmati lentil rice with bok choy & chili plum sauce

#### Cioppino 36

A hearty seafood stew in a spicy tomato broth with scallops, shrimp, mussels, clams and fresh fish

**Atlantic Salmon** 29  
Pan seared and oven roasted with a balsamic molasses orange reduction over basmati lentil rice & vegetables

**Fish of the day** market  
Fresh fish with seasonal ingredients, as described by your server

Private Room Available  
Gift Certificates \$25, \$50, \$100

A service charge of 18% may be added to parties of six or more.

### Italian Specialties

*Over your choice of fresh pasta*

**Chicken Milanese** 24  
Pan sautéed chicken breasts tossed in olive oil with a tomato, garlic & herb sauce

**Sausage Fra Diavolo** 26  
Sautéed with onions and banana peppers with our house made smoked fra diavolo sauce

**Tiger Shrimp & Sea Scallops** 39  
Poached in an aurora cream sauce, tossed with baby arugula & topped with panko crumbs

**Veal Marsala Meatballs** 29  
With caramelized onions, Sheltovee Farm mushrooms, arugula & roasted red peppers

**Risotto Del Giorno** market  
Italian Arborio rice with seasonal ingredients, as described by your server

### House Ravioli

**Ravioli della Casa** 25  
House-made cheese & basil ravioli served with marinara or garlic sage butter, topped with crispy fried leeks

**Lobster Ravioli** 36  
House-made raviolis stuffed with lobster & cheese served with our lobster-tomato cream sauce

### Pasta Classico

*Over your choice of fresh pasta*

**Bolognese** 19  
A slow simmered ragù of meats with our house made marinara

**Marinara** 17  
Home made tomato sauce with garlic, zesty herbs & onions

**Alfredo** 18  
The classic sauce of Parmigiano, butter & cream

**Lasagna** 19  
Southern Italian classic with seasoned ricotta cheese & our marinara or Bolognese

**Veal Meatballs Marinara** 28  
Home made tomato sauce with garlic, zesty herbs & onions

add Chicken 8

Shrimp(4) 12

Meatballs(3) 10

Sausage Link 10

### Meats

Served with seasonal vegetables & your choice of mashed potatoes or garlic-parmesan fingerling potatoes

**Honey Peach Chicken** 29  
Marinated & grilled bone-in breast & thigh, basted in our honey-peach glaze

**Filet Mignon (8oz)** 39  
Grilled to perfection, served with Portofino bourbon steak sauce

**Bone in Pork Chop (12oz)** 33  
Grilled & dipped in our house-made sorghum bourbon sauce

**Pan Seared Beef Medallions** 38  
Seared to your preference, served with a local mushroom veal demi glaze