



Starters

Calamari & Rock Shrimp 14

Semolina dusted, lightly fried squid & rock shrimp, herb aioli & marinara sauces

Bruschetta 13

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

Fried Oysters 13

Served with our house made remoulade

Steamed Mussels 14

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

Fried Green Tomatoes 12

Lightly dusted with seasoned flour and fried, served with our house made remoulade and tomato jam

Baked Brie & Toasted Ciabatta 15

Served with a side of sweet fig preserves

Prosciutto wrapped Honey Grilled Pineapple 12

Served over mixed greens

Soups & Salads

Tuscan Bean Soup 4 / 8

Caprese Salad 12

Heirloom & cherry tomatoes, sweet onion relish, fresh mozzarella, pesto, basil and balsamic drizzle

Goat Cheese & Apple 7 / 12

Field greens, sliced Granny Smith apples, spiced pecans & goat cheese with a maple-shallot vinaigrette

Garden 5 / 9

Field greens, tomato & cucumber with your choice of our house made dressings

Today's Special 4 / 8

Strawberry Spring Salad 8 / 13

Field greens, strawberries, red grapes, raisins, spiced pecans & feta cheese with lemon-Dijon vinaigrette

Arugula Salad 7 / 12

Tossed with truffle vinaigrette, sweet corn relish, honey shallots & Reggiano Parmigiano

Grilled Caesar 6 / 11

Grilled romaine, croutons & Parmesan cheese with a dressing of lemon, garlic, olive oil & a hint of anchovy

Watermelon Salad 6 / 11

Watermelon, arugula & mint, feta cheese with a balsamic reduction

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

Seafood

Sea Scallops 39

Pan seared and served with seasonal spoonbread topped with pineapple sage butter

Sesame Crusted Tuna 39

Seared loin on a bed of basmati lentil rice with an Asian slaw with peanuts & chili plum sauce

Whole Branzino 39

Grilled Mediterranean sea bass basted with lemon & olive oil served with basmati lentil rice & vegetables

Atlantic Salmon 29

Pan seared and oven roasted with a lemon garlic caper butter 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 pasta

Chicken Milanese 25

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

Sausage Fra Diavolo 27

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 31

With caramelized onions, Shelton 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 27

House-made cheese & basil ravioli served with marinara or garlic sage butter, topped with crispy fried leeks

Lobster Ravioli 38

House-made raviolis stuffed with lobster & cheese served with our lobster-tomato cream sauce

Pasta Classico

Over your choice of pasta

Bolognese 21

A slow simmered ragù of meats with our house made marinara

Marinara 18

Home made tomato sauce with garlic, zesty herbs & onions

Alfredo 19

The classic sauce of Parmigiano, butter & cream

Lasagna 21

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

Veal Meatballs Marinara 31

Home made tomato sauce with garlic, zesty herbs & onions

add Chicken 8

Shrimp(4) 12

Meatballs(3) 10

Sausage Link 10

Meats

Bourbon BBQ Chicken 31

Marinated half chicken in our bourbon-peach bbq sauce, served with seasonal spoonbread & vegetable of the day

Filet Mignon (8oz) 44

Grilled to perfection, served with Portofino bourbon steak sauce with mashed potatoes & vegetables

Bone in Pork Chop (12oz) 33

Grilled & topped with our house made bourbon-apple compote, served with seasonal spoonbread & vegetables

Pan Seared Beef Medallions 39

Seared to your preference, served with a local mushroom veal demi glace with mashed potatoes & vegetables

Creekstone Farms USDA Prime New York Strip (12oz) 49

Seasoned and grilled to perfection topped with herbed butter, a side of Portofino bourbon steak sauce, mashed potatoes & vegetable of the day

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.