

# Dinner

## Appetizers

~ Served from 5pm to close ~

<b>Zuppa del Giorno</b>	5.95/7.95
<i>Bowl of our Soup of the Day, made with local and seasonal ingredients. Please ask your Server for what our chef has made today!</i>	
<b>Bruschetta</b>	8.95
<i>Fresh Roma Tomatoes, chopped Garlic, fresh Basil, EVOO, Garlic Crostini, Balsamic Reduction</i>	
<b>Mediterranean Dip</b>	10.95
<i>Mediterranean style dip, made with Garbanzo Beans, Sesame Paste, Lemon Juice, fresh Garlic, EVOO, served with fresh Vegetables and Garlic Crostini</i>	
<b>Kalamata Olive Tapenade</b>	11.95
<i>House-made Kalamata Olive Tapenade, Shallots, fresh Garlic, EVOO, Sun-Dried Tomatoes, fresh Vegetables, Garlic Crostini</i>	
<b>Grilled Chicken Pesto Skewers</b>	11.95
<i>Three marinated Chicken Skewers, served on a bed of Mixed Greens</i>	
<b>Sausage Plate</b>	12.95
<i>Grilled Italian Sausage, Spicy Cajun Sausage, served on a bed of Arugula with a duo of Mustards</i>	
<b>Mushroom &amp; Sausage Risotto</b>	13.95
<i>Creamy Italian Rice, Italian Sausage, sautéed Mushrooms and Parmesan Cheese</i>	
<b>Spinach &amp; Pancetta Risotto</b>	14.95
<i>Creamy Italian Rice, sautéed Spinach and Pancetta</i>	
<b>Prosciutto Wrapped Mozzarella</b>	14.95
<i>Fresh Mozzarella cheese wrapped with Prosciutto di Parma and fresh Basil, served on a bed of Arugula, drizzled with EVOO and Balsamic Reduction</i>	
<b>Blackened Shrimp Skewers</b>	15.95
<i>Three skewers of grilled and blackened Shrimp, served on a bed of Mixed Greens, House Vinaigrette</i>	
<b>Shrimp &amp; Scallop Duo</b>	16.95
<i>Pan-Seared Shrimp and Scallop, Garlic, Shallot, Butter, White Wine</i>	
<b>Tuscan Sampler Plate</b>	19.95
<i>An assortment of our most popular, assorted Cheeses, Italian Cured Meats, House-Made Bruschetta, Mediterranean Dip, Olive Tapenade, and Garlic Crostini</i>	

Split-Plate fee is Three Dollars

## Entrees

~ Served from 5pm to close ~

<b>Spaghetti Pomodoro</b>	11.95
<i>Pomodoro Sauce made with San Marzano Tomatoes, EVOO, fresh Garlic, served over Spaghetti pasta</i>	
<b>Fettuccine Alfredo</b>	12.95
<i>Alfredo Sauce made with Cream, Parmesan Cheese, fresh Garlic, served over Fettuccine pasta</i>	
<b>Pasta Primavera</b>	14.95
<i>Broccoli, Asparagus, Roma tomatoes, Green Peas, Bell Peppers, Spinach, light Cream Sauce, tossed with Spaghetti</i>	
<b>Eggplant Parmesan</b>	16.95
<i>Parmesan crusted Eggplant, topped with Marinara Sauce, melted Mozzarella Cheese, served over Spaghetti Pomodoro</i>	
<b>Pasta Carbonara</b>	18.95
<i>Spaghetti, Pancetta, Mushrooms, Cream Sauce made with Parmesan, Egg Yolk, Black Pepper, fresh Basil</i>	
<b>Shrimp Scampi</b>	23.95
<i>Jumbo Shrimp, sautéed in Butter, diced Roma Tomatoes, Shallots, Chardonnay, Capers and Garlic, tossed with Spaghetti Pasta</i>	
<b>Chicken Marsala</b>	24.95
<i>Pan-seared Chicken Breast, topped with sautéed Mushrooms cooked in Butter and Marsala Wine, served over Linguine</i>	
<b>Truffle Lobster Ravioli</b>	24.95
<i>Lobster Ravioli, House-made Alfredo Sauce, topped with White Truffle Oil</i>	
<b>Gnocchi</b>	25.95
<i>Potato Dumpling, Pancetta, Asparagus, Artichoke, Roasted Cherry Tomato, Garganzolla Cream Sauce</i>	
<b>Blackened Salmon</b>	27.95
<i>Pan-Seared filet of Salmon, served with Mushroom Risotto and sautéed Broccoli</i>	
<b>Sea Bass</b>	31.95
<i>Fresh Sea Bass lightly dusted with Flour and pan-seared, served over Linguine with Caper Burre Blanc Sauce</i>	
<b>Seafood Pasta</b>	33.95
<i>Pan-seared Shrimp, Scallop, Salmon, Clams, and Black Mussels, tossed with Linguine in white wine sauce</i>	
<b>Pan-Seared Sea Scallops</b>	34.95
<i>Pan-seared Scallops, served with Mushroom Risotto, Picatta Sauce, Zucchini and Squash ribbons</i>	
<b>Filet Mignon</b>	39.95
<i>9 oz. Angus Tenderloin seared with Rosemary, served with Garlic Mashed Potato and Broccoli</i>	

<b>Additions:</b> Grilled Shrimp \$6	Grilled Salmon \$7	Seared Scallops \$9
Grilled Chicken \$5	House-made Meatballs \$5	

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