

Appetizers

New Zealand Mussels in a saffron sauce \$9

Sautéed Polenta with wild mushrooms and sausage on a bed of baby organic greens \$8.50

Pan-Fried Maryland Crab Cakes on a bed of maché with caper relish \$12

Oysters on the half shell with caviar \$18

Mozzarella Di Buffalo with rosette of prosciutto di parma \$9.50

Grilled Portobello Mushrooms with arugala, roasted peppers and ricotta salata \$7.50

Stuffed Calamari with spicy eggplant \$8.50

The Chef's special Baked Clams \$8.50

Salads

Classic Caesar Salad with hearts of romaine, shaved parmiggiano-reggiano and crispy focaccia croutons \$8.50

Boston Bibb Lettuce with bartlett pears, gorgonzola cheese and toasted walnuts in a sherry vinaigrette \$8

Baby Field Greens with radicchio, endive, friséé, pear tomatoes and champagne vinaigrette \$9

Arugala Salad with fresh figs, pine nuts and cranberries \$8.50

Pasta

Gnocchi alla Napoletana meat ragu sauce \$16

Pappardelle with wild mushroom and truffle sauce \$18.50

Rigatoni alla Bolognese tomato and beef, pork, veal sauce \$15

Penne with our home-made tomato sauce \$14

Black Ink Pasta with medallions of lobster \$25

Fedelini with mussels, clams, shrimp, scallops, calamari in tomato sauce \$19.50

Linguine with New Zealand clams in a white wine or red sauce \$18.50

Entrees

Marinated Grilled Rabbit with escarole and beans served in a pan gravy \$25

Herb Crusted Rack of Lamb with rosemary demi-glace \$35

Medallions of Veal in a walnut and cognac sauce \$27

*Black Angus Shell Steak topped with a wild mushroom butter and served with
caramelized onion mashed potatoes \$28.95*

*Chicken Breast stuffed with mortadella and mozzarella
served with an artichoke sauce \$20.95*

Sauteed Duck Breasts with frangelico sauce \$23.95

Pan Roasted Chicken Breast in a porcini sauce \$20.95

Chilean Sea Bass with lobster and wild mushroom sauce \$27

Pan Seared Diver Scallops with oyster mushrooms and basil-potato purée \$26

Sauteed Shrimp with pepperoncini vermouth cream sauce \$24