

Antipasti

Soup of the Day	\$5.95
Mixed Field Greens spiked with cranberry & pumkin seed dressing, served in a phyllo basket.	\$6.95
Radicchio & Arugula Salad with Boccocini & tomato, blood orange vinaigrette and vanilla.	\$9.50
Hearts of Romaine classic caesar dressing, grilled pancetta and parmigiano shavings.	\$7.95
Veal Carpaccio thinly sliced seared veal, lemon juice, caper berries, olive oil and parmigiano shavings.	\$11.95
House Cured Marinated Salmon with smoked salmon mousse, garnished with pea sprouts.	\$10.95
Pan Steamed P.E.I. Mussels in a traditional herb garlic tomato sauce.	\$ 9.95
Pan Sautéed Strega Shrimp with julienne of vegetable and grainy mustard cream sauce.	\$12.95
“Trust the Chef” three appetizer sampler.	\$14.95

Pasta

Homemade Potato Gnocchi in a spicy tomato basil sauce with roasted garlic and zucchini.	\$14.95
Spaghetti Carbonara. Pan sautéed pancetta with red onion and cracked black pepper egg cream.	\$13.95
Spinach Spaghettini Primavera. Crispy vegetable julienne with roast garlic light tomato sauce.	\$14.95
Linguini Del Porto. Steamed mussels, shrimp, calamari and bay scallops in a garlic tomato sauce.	\$17.95
Rice Fettuccini Style Noodles. Sautéed chicken, red pepper, sautéed greens and basil & garlic oil.	\$15.95
Truffled Lemon Pepper Fettuccine. Seared veal slivers, roasted garlic, twelve hour tomatoes and arugula.	\$16.95
Sacchetti filled with herbed chicken, topped with a gorgonzola leek cream sauce.	\$14.95
Rotolo Lasagne. Layers of ground veal, mushrooms and cheese with basil tomato sauce.	\$14.95
Pappardelle with walnut pesto topped with watercress, wild boar sausage and goat cheese.	\$16.95
Daily Risotto	P/A

Piatto

Baked Atlantic Salmon Medallion with beet couscous and chive salmon roe beurre blanc.	\$20.95
Oven Baked Halibut with thyme scent and Pernod saffron seafood broth over spaghetti zucchini.	\$26.95
Sage Glazed Roasted Chicken Supreme stuffed with prosciutto and brie cheese.	\$22.95
Seared Breast of Quebec Duck served with grape and Pineau des Charentes sauce.	\$32.95
Grilled 14 oz Veal Chop served with an exotic mushroom sauce.	\$35.95
Oven Roasted Rack of Lamb crusted with honey pommery mustard, served with garlic mashed potato.	\$30.95
Grilled 14 oz Rib Eye Steak served with a potato cheese pie and seasonal vegetable.	\$33.95
Piatto del giorno	P/A