



SALADS

Mixed Organic Greens \$7

Grilled Eggplant Rollitinis with Pecorino and Sherry Vinegar

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### **Warm Goat Cheese \$8**

*Caramelized Onions, Frisee and Roasted Beets*

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Arugula \$8

Grilled Portobello, Tomatoes, Italian Vinaigrette

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### **Baby Spinach \$7**

*Red Onions, Roasted Wallnuts, Aged Balsamic*

## PASTAS

### **Linguini Pomodoro \$12**

*Fresh Linguini, Tomato Sauce, tossed with Fresh Mozzarella and Basil*

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Asparagus Ravioli \$14

Fresh Plum Tomatoes, Garlic and Parmesan Shavings

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### **Fettucine \$15**

*Shrimp, Cherry Tomatoes and Extra Virgin Olive Oil*

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Ravioli of Maine Lobster \$16

Wild Mushrooms, Peas and Scallions

OMELETS \$12

SOUPS

Soup du Jour p/a

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*Vegetable Pistou Soup \$7*

Omelets are made to order with your choice of the following

*smoked salmon & cream cheese*

*goat cheese & tomato*

*mushroom & onion*

All omelets served with roasted new potatoes and fresh fruit kabob  
Egg white omelets available upon request



## MAIN COURSES

### **Atlantic Salmon \$16**

*Baby Green Salad with Apple, Avocado, Grapefruit, Tomatoes, Citrus Emulsion*

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Pan Seared Tuna Nicoise \$17

New Potatoes, Boiled Egg, Haricot Verts, Olives, Organic Greens and Tomatoes

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### **Grilled Sea Scallops \$15**

*Lemon-splashed Scallops with Watercress and Julienne Vegetables*

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Grilled Shrimp \$14

Arugula Salad, Roasted Beets and Honey Balsamic Vinaigrette

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### **Pan Seared Crab Cake \$14/\$22**

*Sautéed Spinach, Mustard Sauce and Fingerling Potatoes*

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Grilled Calamari \$13

Flash-marinated Calamari over Mesclun Greens, Lemon, Extra Virgin Olive Oil

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### **Hanger Steak \$18**

*French Fries, Haricot Verts and Au Poivre Sauce*

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Parmesan Crusted Breast of Chicken \$15

Mascarpone Risotto, Asparagus, White Wine and Lemon

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### **Grilled Chicken Paillard \$15**

*Aged Balsamic Reduction, Parmesan Shavings, Frisee Salad*

## ACCOMPANIMENTS

Sauté of Wild Mushrooms  
French Fries  
String Beans  
Sautéed Spinach

With a 24 hours notice, our chef will prepare  
the dish of your choice

any of the above \$4.50

Please Inquire About Our Private Party Room



## JOANNA'S AFTERNOON SPECIAL

\$20.00 Per Person  
From 12:00 to 3:00pm

*Choose One Of Each*

### Appetizers

**Soup du Jour**

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**Mixed Organic Baby Greens**

### Entrees

**Linguini Pomodoro**

*Fresh Linguini, Tomato Sauce, tossed with Fresh Mozzarella and Basil*

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Ravioli Verdi

Asparagus, light Tomato Sauce and Parmesan Shavings

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**Grilled Chicken Paillard**

*Balsamic Reduction, Parmesan Shavings, Frisee Salad*

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Goat Cheese and Tomato Omelet

Roasted Potatoes and Baby Greens

Desserts

Creme Brulee

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Ricotta Cheesecake

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Wild Berries Sorbet

Coffee or Tea

Pairing Wines \$4.50 per glass

White

*Chardonnay
Pinot Grigio*

Red

*Merlot
Montepulciano*