Dinner Menu

FIRST FLAVORS

Tuna Carpaccio, Shaved Ahi Tuna with Kalamata Olives, Capers, Garlic Oil, Red Chile and White Bean Puree Bruschetta $8.00

Masa Fried Turner Calamari with Marinara Dip $8.00

Boursin Crab and Fresh Herb Napoleon with Crispy Pasta Sheets and Lemon Vinaigrette $9.00

Shrimp Italiano, A Cocktail of Chilled Shrimp and Italian Salsa Relish $9.00

Grilled Bruschetta with Tomato, Roasted Garlic, Basil, and Extra Virgin Olive Oil $7.00

Margherita Pizza with Marinara, Fresh Mozzarella, and Basil $8.00

Minestrone $4.00

Soup of the Day $4.00

SALAD

Bravo! Salad Mixed Greens, Diced Yellow Tomato, Apples, Almonds, Grilled Peppers and Onions tossed with Citrus Vinaigrette $6.00

Caesar Salad in a Parmesan Almond Bowl $6.00
  With Grilled Chicken $9.00
  With Grilled Salmon $9.00
  With Grilled Shrimp $12.00

Caprese Salad, Sliced Beefsteak Tomato with fresh Mozzarella, Basil, and a Balsamic Reduction $6.00

RAVIOLI

Each Ravioli Gets Your Choice Of:
Sundried Tomato Cream, Marinara, or Alfredo Sauce

Four Cheese Ravioli $13.00

Seafood Ravioli $15.00
Dinner

**PASTA**

Fettuccine Alfredo finished with Pecorino Cheese $13.00  
Add Italian Sausage, Grilled Chicken or Shrimp $16.00

Traditional Shrimp Scampi, Served on a Bed of Pasta $16.00

Spaghetti Pomodoro with House Marinara, Basil and Fresh Mozzarella $13.00  
Add Italian Sausage, Grilled Chicken or Shrimp $16.00

Penne with Sundried Tomato Cream $13.00  
Add Italian Sausage, Grilled Chicken or Shrimp $16.00

Seafood Pasta of the Day (Market Price)

**ENTREES**

Sherry Seared Red Meat Trout with Grilled Vegetable Crepe,  
Sautéed Spinach, Apples and Parsley Vinaigrette $18.00

Pan Seared Halibut with Marscapone Risotto and Shrimp Bisque $22.00

Grilled Salmon, On a Bed of Grilled Eggplant, Asparagus, and Squash with a Rosemary Beurre Blanc $20.00

Grilled Beef Tenderloin, Served with Oven Roasted Potatoes, Grilled Asparagus, Topped with Boursin Grancio Finished with a Red Wine Reduction $26.00

Veal Piccata with Goat Cheese Polenta, Asparagus and Roasted Tomato Confit $21.00

Grilled New York Steak with Grilled Portobello, Asparagus and Garlic Mashed Potatoes $24.00

Grilled, Herb Encrusted Lamb Chops, with Garlic Mashed Potatoes, Sundried Cherry Wine Reduction and Broccoli Raabe $25.00

Chicken Marsala, with Apple Risotto and Grilled Artichokes $18.00

Chicken Parmesan Baked with Tomato and Fontina Cheese Served with Spaghetti Marinara $18.00

Rosemary and Lemon Grilled Bone-In Pork Loin with Scallion Potatoes  
Green Beans and Moscato Apple Jus $19.00

**SIDES**

Garlic Mashed or Oven Roasted Potatoes $4.00  
Sautéed Portobello Mushrooms $4.00  
Sautéed Spinach and Garlic $4.00  
Sautéed Broccoli Raabe $4.00  
Grilled Asparagus $4.00  
Parmesan Risotto $4.00

*We are sorry, but we do not accept personal checks.  
For your convenience, we will add an 18% service charge to parties of 8 or more guests.*