APPETIZERS

Sauteed mussels in a pommery mustard cream sauce with shallots, garlic, fresh rosemary and cracked black pepper  $7.95

Mediterranean antipasto platter of sliced prosciutto, soppressata, aged provolone, marinated olives, hummus, roasted eggplant, fennel salad and roasted red peppers  $8.95

Grilled stuffed calamari with spicy tunisian red pepper dipping sauce and cumin aioli  $7.95

Grilled country bread with lots of garlic, fresh herbs, parmesan and mozzarella cheese, and extra virgin olive oil  $4.95

Lobster and ricotta ravioli with roasted red pepper sauce, fresh chive and shaved parmesan cheese  $9.95

A small open-faced sandwich with prosciutto di parma, fresh mozzarella, extra virgin olive oil and basil  $6.95

Warm goat cheese and fresh oregano wrapped in grape leaves with a grilled olive bread crouton  $6.95

Fresh Maine crab cakes with spicy red pepper aioli and cumin mayonnaise  $8.95

SALADS

Mixed wild greens with choice of balsamic vinaigrette or fat-free tomato citrus vinaigrette  $4.95

Romaine leaves with our own caesar dressing, garlic croutons, anchovy and shaved parmesan with grilled shrimp  $5.95 $10.95

Sliced tomatoes topped with whole basil leaves, vermont goat cheese, slivered red onion, extra virgin olive oil and red wine vinegar  $7.95

Arugula tossed with grilled shrimp, black olives, feta cheese, pepperoncini, radicchio and greek-oregano vinaigrette  $8.95

Chef Andrew Levy
**PASTAS**

- Potato and parmesan gnocchi in a light cream sauce with porcini mushrooms, chopped spinach, garlic, chopped tomatoes, shaved parmesan cheese  
  $12.95
- Angel Hair pasta with diced tomato, fresh basil, scallions, garlic and olive oil  
  with grilled chicken / with grilled shrimp  
  $11.95 / $15.95
- Baked penne with meat sauce of ground beef, pork, veal, fennel and crushed tomatoes  
  $11.95
- Grilled chicken and broccoli with roasted garlic, cream & fresh thyme over gemelli pasta  
  $11.95
- Grilled greek sausage and eggplant with chopped tomato, and sauteed red onion in chicken broth over pommery mustard fettucini  
  $10.95
- Lemon pepper linguine with wood-grilled shrimp, basil pesto, lemon, white wine, yellow tomatoes, garlic and olive oil  
  $15.95
- Penne with asparagus, red peppers, eggplant, zucchini, olive oil, garlic and fresh herbs  
  $11.95
- Crispy roast duck with prosciutto, radicchio and shittake mushrooms over wide egg noodles in a rich chicken and duck broth  
  $13.95
- Smoked chicken ravioli with caramelized onions, butternut squash and sauteed apples  
  $12.95
- Baked risotto of the day  
  priced daily

**ENTREES**

- Wood-grilled salmon with ginger shallot butter, served with roasted tomato stuffed with couscous and pine nuts  
  $14.95
- Grilled sea scallops with orange basil vinaigrette served over fresh tomato linguine with steamed broccoli  
  $15.95
- Grilled chicken breast in Algerian spices served with lemon couscous & grilled asparagus  
  $12.95
- Roasted pesto half chicken with parmesan mashed potatoes and sauteed spinach  
  $13.95
- Braised lamb stew with rosemary, tomato and onion, accompanied by saffron risotto and baby carrots  
  $13.95
- Grilled veal chop with tomato-infused veal sauce over creamy fontina polenta with grilled fennel and roma tomato  
  $19.95
- Grilled sirloin steak with a wild mushroom veal sauce, served with pommery mustard fettucini and flash-sauteed garlicky greens  
  $17.95
- Mediterranean mixed vegetable grill with olive oil, fresh herbs and yogurt-cucumber sauce  
  $12.95
- Baked three layer torte of polenta, roasted vegetable and spinach served on a red pepper puree with crispy fried leeks  
  $13.95