



*Serving cuisine reflecting flavors from
the sunny Mediterranean.*

Open for DINNER only

Full Bar.

Air conditioned and handicap accessible.

Outdoor Dining.

Parking available behind the restaurant.

Reservations are recommended.

Gift certificates available.

**80 Main Street
Lenox, MA 01240
(413) 637-4455**

DINNER MENU

SOUP

Soup of the Day 5.00

APPETIZERS

Napoleon of Maine Crab Meat and Shrimp Salad, Cantaloupe, Honeydew and Mango Salsa
with a Citrus-Vanilla Bean Vinaigrette 9.00

Fried Calamari with Aioli 7.50

Vitello Tonnato, Traditional Italian Dish of Thinly Sliced Braised Veal Medallion served Chilled
Topped with a Tuna and Caper Sauce 8.00

Vegetarian Tasting "Cru et Cuit", Hummus, Moroccan Carrot Salad, Caponata, Tzatziki,
Lentil Salad, Panzanella and Roasted Beet Salad 7.00

Sushi Grade Tuna and Vegetable Tartar served with a Lemon Soy Pepper Sauce 11.00

SALADS

Crispy Kataifi Wrapped Goat Cheese on a Bed Field Greens, Dried Cranberries,
Toasted Nuts and Herb Vinaigrette 7.00

Spigalina Mediterranean Salad, Mixed Greens with Cherry Tomato, Radish, Carrots,
Haricots Verts, Chick Peas and Balsamic Vinaigrette 5.00

Fattoush, Middle Eastern Salad of Romaine Heart, Cucumber, Pita Bread, Tomato, Red Onion,
Scallions, Feta, Mint and a Pomegranate Vinaigrette 6.50

*We proudly feature locally grown products
Organic Greens - Markisto Farm, Monterey Chèvre - Rawson Brook Farm
Free Range Chicken - Stone Church Farm*

DINNER MENU

SOUP

Soup of the Day 4.50

APPETIZERS

Napoleon of Maine Crab Meat and Shrimp Salad, Cantaloupe, Honeydew and Mango Salsa,
Citrus-Vanilla Bean Vinaigrette 9.00

Fried Calamari with Aioli 7.50

Grilled Sea Scallop over Israeli Couscous Salad, Marinated Artichokes, Tomato,
Kalamata Olives, Roasted Lemon, Garlic and Basil Vinaigrette 9.50

Vegetarian Tasting "Cru et Cuit", Hummus, Moroccan Carrot Salad, Caponata, Tzatziki,
Lentil Salad, Panzanella and Roasted Beet Salad 7.00

Sushi Grade Tuna Encrusted with Black and White Sesame Seeds Served Rare with
Avocado, Tomato, Red Onion and Cucumber Salsa and Lemon Pepper Sauce 11.00

SALADS

Crispy Kataifi Wrapped Goat Cheese on a Bed Field Greens, Dried Cranberries,
Toasted Nuts and Herb Vinaigrette 7.00

Spigalina Mediterranean Salad, Mixed Greens with Cherry Tomatoes, Radish, Carrots,
Haricots Verts, Chick Peas and Balsamic Vinaigrette 5.00

Fattoush, Middle Eastern Salad of Romaine Heart, Cucumber, Pita Bread, Tomato, Red Onion,
Scallions, Feta, Mint and a Pomegranate Vinaigrette 6.50

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PASTAS AND RISOTTO

Spaghetti ai Frutti di Mare , Sautéed Shrimp, Scallop, Steamed Mussels, Clams, Calamari, Chili Flake, Fresh Tomatoes and Basil Pesto	19.00
Penne Mediterranea with Arugula, Roasted Pepper, Pine Nuts, Kalamata Olives and Tomato Sauce	16.00
Home Made Wild Mushroom Agnolotti with Tomato, Chives and a Fresh Corn Sauce	18.50
Vegetable Risotto with Red and Yellow Tomato Confit, Asparagus, Peas and Parmigiano Shavings	17.50

ENTREES

Spanish Seafood Stew , Seared Monkfish, Shrimp, Scallops, Steamed Mussels, Clams, Long Grain Rice and Swiss Chard in a Romesco Broth	20.00
Grilled Atlantic Salmon over Israeli Couscous with Grape Tomato, Asparagus, Marinated Artichoke and a Tomato, Olive and Herb Vinaigrette	19.00
Seared Filet Mignon served with Grilled Summer Vegetables, Mashed Potatoes and a Red Wine Sauce	26.00
Grilled Free Range Chicken Breast served with a Corn Salsa of Red Pepper, Snow Peas, Mushrooms, Cherry Tomatoes, Red Onion and Potato Purée	18.50
Roasted New Zealand Rack of Lamb with Provencal Ratatouille, Broccoli Rabe, Potato Gratin and a Balsamic Sauce	26.00
Veal Saltimbocca Medallions with Sage and Prosciutto, Haricots Verts, Gnocchi alla Romana and Marsala Wine Sauce	19.50

SIDE VEGETABLES, Sautéed with Extra Virgin Olive Oil and Garlic

Broccoli Rabe	5.00
Haricots Verts	5.00
Spinach	5.00

A surcharge of \$3.00 will be placed on all split orders, menu variations and substitutions.

An 18% gratuity will be added to parties of 6 or more.

A minimum charge of \$16.00 per person is required.

HOME MADE DESSERTS

Tiramisu	5.75
Honey, Vanilla and Hazelnut Frozen Parfait with a Praline Sauce	5.75
Lemon Pudding served with Fresh Strawberries	5.75
Warm Chocolate Cake served with Berkshire Vanilla Ice Cream	5.75
Baba au Rum with Fresh Fruits and Crème Chantilly	5.75

COFFEE

Colombian,	<i>Regular or Decaffeinated</i>	1.75
Moka d'Oro Espresso	<i>Regular or Decaffeinated</i>	2.75
Double Espresso	<i>Regular or Decaffeinated</i>	3.25
Cappuccino	<i>Regular or Decaffeinated</i>	3.25
Cafe Latte	<i>Regular or Decaffeinated</i>	3.25
Assortment of Tea		1.50

DESSERT WINE BY THE GLASS

<u>Muscat</u>	Essensia, Orange Muscat, Quady, California	(per glass)	1999	5.00
<u>Port</u>	Taylor Fladgate, 10 Years Tawny	(per glass)		6.50
	Taylor Fladgate, 20 Years Tawny	(per glass)		12.00
	Graham's Single Quinta Malvedos	(per glass)	1987	12.00
	Graham's Six Grapes Port	(per glass)		5.50
<u>Sherry</u>	Lustau Solera Reserva, Light Fino, Jarana	(per glass)		4.50
	Lustau Solera Reserva, Dry Amontillado, Los Arcos	(per glass)		4.50
	Lustau Solera Reserva, East India	(per glass)		4.50
<u>Madeira</u>	Blandy's, 15 Years Malmsey	(per glass)		6.50