SALADS

Mixed Organic Greens $7
Grilled Eggplant Rollitinis with Pecorino and Sherry Vinegar

Warm Goat Cheese $8
Caramelized Onions, Frisée and Roasted Beets

Arugula $8
Grilled Portobello, Tomatoes, Italian Vinaigrette

Baby Spinach $7
Red Onions, Roasted Walnuts, Aged Balsamic

PASTAS

Linguini Pomodoro $12
Fresh Linguini, Tomato Sauce, tossed with Fresh Mozzarella and Basil

Asparagus Ravioli $14
Fresh Plum Tomatoes, Garlic and Parmesan Shavings

Fettucine $15
Shrimp, Cherry Tomatoes and Extra Virgin Olive Oil

Ravioli of Maine Lobster $16
Wild Mushrooms, Peas and Scallions

OMELETS $12

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

SOUPS

Soup du Jour p/a

Vegetable Pistou Soup $7
MAIN COURSES

Atlantic Salmon $16
Baby Green Salad with Apple, Avocado, Grapefruit, Tomatoes, Citrus Emulsion

Pan Seared Tuna Nicoise $17
New Potatoes, Boiled Egg, Haricot Verts, Olives, Organic Greens and Tomatoes

Grilled Sea Scallops $15
Lemon-splashed Scallops with Watercress and Julienne Vegetables

Grilled Shrimp $14
Arugula Salad, Roasted Beets and Honey Balsamic Vinaigrette

Pan Seared Crab Cake $14/$22
Sautéed Spinach, Mustard Sauce and Fingerling Potatoes

Grilled Calamari $13
Flash-marinated Calamari over Mesclun Greens, Lemon, Extra Virgin Olive Oil

Hanger Steak $18
French Fries, Haricot Verts and Au Poivre Sauce

Parmesan Crusted Breast of Chicken $15
Mascarpone Risotto, Asparagus, White Wine and Lemon

Grilled Chicken Paillard $15
Aged Balsamic Reduction, Parmesan Shavings, Frisée Salad

ACCOMPANIMENTS

Sauté of Wild Mushrooms
French Fries
String Beans
Sautéed Spinach

any of the above $4.50

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

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
Mixed Organic Baby Greens

Entrees
Linguini Pomodoro
Fresh Linguini, Tomato Sauce, tossed with Fresh Mozzarella and Basil

Ravioli Verdi
Asparagus, light Tomato Sauce and Parmesan Shavings

Grilled Chicken Paillard
Balsamic Reduction, Parmesan Shavings, Frisee Salad

Goat Cheese and Tomato Omelet
Roasted Potatoes and Baby Greens

Desserts
Creme Brulee
Ricotta Cheesecake
Wild Berries Sorbet

Pairing Wines
$4.50 per glass

White
Chardonnay
Pinot Grigio

Red
Merlot
Montepulciano