

DINNER MENU

SOUPS

Onion Gratinée	\$4.95
Pasta Fagioli	\$4.95
Soup Du Jour	\$4.95

SALADS

Caprese Salad with Avocado	\$7.95
Niçoise with Grilled Tuna and Asparagus	\$11.95
Goat Cheese with Potatoes, String Beans and Beets	\$9.95
Brick Salad: Hearts of Palm, Chick Peas, Tomatoes, Cucumbers and Parmesan Shavings	\$9.95
Romaine Lettuce with Grilled Apples, Walnuts and Gorgonzola Cheese	\$9.95

APPETIZERS

Homemade Pâté with Seven Grain Bread and Cornichons	\$6.95
Baccalà Mantecato with Grilled Polenta	\$7.95
Escargots	\$7.95
Grilled Sardines on Seven Grain Bread with Arugula and Tomato Salad	\$8.95
Steamed Mussels (White or Red Sauce)	\$8.95
Prosciutto and Melon	\$8.95
Octopus Carpaccio with Fennel	\$8.95
Tuna Carpaccio with Avocado Sauce	\$9.95
Asparagus wrapped with Smoked Salmon, Mascarpone Cheese and Caviar	\$12.95
Grilled Maya Shrimps with Seasonal Grilled Vegetables in Cilantro Garlic Olive Oil	\$13.95

PASTAS


Spinach Ravioli with Butter and Sage	\$10.95
Penne alla Vodka	\$11.95
Veal Cannelloni alla Piemontese	\$12.95
Fettucine with Shiitake Mushrooms, Fresh Tomatoes, Garlic and Olive Oil	\$12.95
Pappardelle with Fresh Salmon, Asparagus in a Brandy Cream Sauce	\$13.95
Linguine with White or Red Clam Sauce	\$13.95
Risotto of the Day	P/A
Black Linguine with Shrimps, Clams, Mussels, Fresh Tomatoes, Garlic and Olive Oil	\$15.95

ENTREES

8 oz. Hamburger with Fries	\$10.95
Grilled Chicken Paillard with Seasonal Grilled Vegetables	\$12.95
Marinated Grilled Calamari with Arugula and Tomato Salad	\$13.95
Chicken Francese with Fresh Tomatoes and Basil	\$13.95
Chicken Rollatini stuffed with Prosciutto, Fontina Cheese, Shiitake Mushrooms in a light Tomato Sauce	\$16.95
Sautéed Salmon with Capers, Tomatoes and Garlic	\$16.95
Orata al Forno with Black Olives and Garlic Sauce	\$16.95
Veal Milanese with Mesclun Greens, Tomatoes and Red Onions	\$16.95
Veal Scaloppine Piccata in a Lemon Caper Sauce	\$16.95
Pan-Roasted Breast of Duck with Orange&Green Peppercorn Sauce	\$17.95
Steak Frites	\$20.95
Striped Bass Oreganata	\$19.95
Grilled New Zealand Baby Lamb Chops	\$21.95
Grilled Veal Chop with Portobello Mushrooms and Sun Dried Tomatoes	\$26.95

DESSERTS

Ice Cream	\$5.95
Sorbets	\$5.95
Tiramisu	\$5.95
Crepes Suzette	\$5.95
Brick Chocolate Bomb	\$6.95
Chocolate Soufflé	\$6.95
Crème Brûlée	\$6.95
White Chocolate Mousse Cake	\$6.95

 Please call for daily specials.