

Appetizer Selections

- GFA** Potato Leek Soup - garnished with frizzled leeks
- GFA** Garlic Shrimp - sauteed in a garlic sauce served with crostini
- Potato Croquettes - breaded potato, mozzarella and salami croquettes, marinara dipping sauce
- Smokey Pork Egg Rolls - pulled pork, Jicama tomato and avocado salad, coffee barbecue sauce
- Arancini - fried rice balls split and topped with tomato sauce and melted mozzarella
- Fried Calamari - crispy and tender, creamy ponzu sauce
- GFA** Steamed Mussels - chorizo, lemongrass, coconut basil broth, rustic crostini
- Eggplant Rollatini - ricotta filling, plum tomato sauce
- Certified Angus Meatballs - plum tomato sauce, fresh ricotta
- Mozzarella Caprese - sliced fresh mozzarella, breaded eggplant, fresh tomato, balsamic drizzle
- GF** Jumbo Shrimp Cocktail - 3 shrimp served with our own cocktail sauce
- Fried Mozzarella - breaded and fried mozzarella, marinara sauce
- Pane Cotto - escarole and cannellini bean casserole baked with cubed bread and parmigiano reggiano
- GFA** Classic Caesar Salad - house-made dressing, rustic croutons, parmigiano Reggiano
- GF / VEGAN ADAPTABLE** Beet Salad - golden and yellow beets, arugula, walnuts, feta cheese, maple lemon vinaigrette
- GF / VEGAN** Polenta Bruschetta - polenta toast, white kidney bean salad, lemon, olive oil dressing
- VEGAN** Beyond "Meatballs" - Our own plant-based meatballs, pomodoro sauce, a dollop of vegan ricotta, vegan parmigiano

Entrée Selections

- Baked Stuffed Shrimp - crab and scallop stuffing, saffron lobster reduction with grape tomatoes served with spinach, cauliflower and potato mash
- GF** Seafood Risotto - morsels of shrimp, scallop, calamari and baby clams simmered with Arborio rice, touch of tomato
- GFA** Shrimp & Monkfish - egg-battered monkfish and grilled shrimp in a lobster reduction, served sauteed spinach, potato puree
- Linguine & Clams - whole littleneck clams sauteed with herbs, garlic and virgin olive oil. Choice of Red or White sauce
- GF** Fresh Salmon - pan seared, served with zucchini noodles tossed with basil walnut pesto and grape tomatoes
- Lobster Ravioli - in a light pink cream sauce with chopped fresh tomato, peas, prosciutto
- Butternut Squash Gnocchi - sautéed with roasted butternut squash, broccoli rabe, pancetta (pork), garlic, olive oil, pumpkin seeds
- GFA** Penne Vodka Supreme - penne tossed in a vodka sauce with julienned chicken breast, sun dried tomatoes and asparagus
- Gorgonzola Chicken - boneless chicken breast, mushrooms, roasted peppers, onions, gorgonzola, potato puree
- Chicken Valdostana - egg-battered chicken breast layered with Parma prosciutto & Fontina cheese, demi-glaze over spinach,
- Roasted Veal - thinly sliced with a wild mushroom cream sauce, pappardelle pasta, parsley emulsion, parmigiano
- GFA** Beef Braciola - sirloin tip, rolled with prosciutto, pumpkin seeds, garlic, parsley, and parmigiano slow braised in a marinara sauce, served over pappardelle
- GF** Pork Ossobuco - six hour braised pork shank served over risotto Milanese with a vegetable infused natural reduction
- \$ 10 Upcharge **GF** Filet Mignon - 8-ounce, center-cut, certified Angus beef tenderloin, pan seared and served with a gorgonzola mushroom cream sauce, potato puree
- VEGAN** Orecchiette Boscaiola - Orecchiette pasta, plant-based sausage sauteed with onions, mushrooms, eggplant, pomodoro sauce, vegan parmigiano cheese
- VEGAN GFA** Beyond "Bolognese" - plant-based beef, slow-simmered in a pomodoro sauce with mirepoix vegetables, tossed with penne pasta, vegan ricotta and vegan parmigiano cheese
- VEGAN GF** Our own vegan "Crab Cakes" made with chickpeas, artichokes and hearts of palm, served with a jicama, tomato and avocado salad, cilantro vinaigrette

Dessert Selections

- GF** Crème Brûlée - caramelized vanilla custard
- Warm Apple Raisin Crisp - brown sugar oat topping, vanilla ice cream
- German Chocolate Cake - Layers of chocolate cake with a toasted coconut and walnut cream, warm chocolate ganache
- Tiramisu - Lady fingers soaked in espresso and Kahlua layered with mascarpone cream, chocolate shavings
- GF / VEGAN ADAPTABLE** Poached Pear - port wine, whipped cream
- GF** Ice Creams: Vanilla Bean, Chocolate, Salted Caramel
- VEGAN GF** Sorbets: Raspberry, Lemon, Dairy-Free Vanilla Ice Cream