



APPETIZERS

- Minestrone Soup:** Hearty vegetables, broad beans, parsley pesto \$6 (V, GF)
Caesar Salad: Romaine, croutons, toasted pine nuts, sundried tomatoes, anchovies, house-made Caesar dressing 9\$
Farmers Salad: Spinach and arugula medley, roasted red peppers, parmesan, cherry tomatoes, lemon vinaigrette \$8 (V, GF)
Roasted Beet Salad: Arugula, toasted almonds, goat cheese, creamy basil Italian dressing \$8 (V, GF)
Charred Brussel Sprouts & Pancetta: over a roasted garlic parsley polenta \$8 (V, GF)
Chef's Select Antipasto: Nuts, meats, cheeses, sweet and sour accompaniments and crostinis \$14
Arancini: Tomato, fennel, hint of goat cheese risotto served over Fra Diavolo sauce \$10 (V)
Sautéed P.E.I. Mussels: Choice of Red (\$12), White (\$13), or Mustard Cream Sauce (\$14) with garlic bread (GF)
Fried Calamari: A cabbage slaw with side marinara \$13 (GF)
Pan Seared Scallops: Balsamic glaze, seasoned crumbs, and a shallot, wild mushroom, arugula salad. \$15

PASTAS

- Vegetable Primavera:** assorted vegetables, garlic oil, parsley, spaghetti pasta \$19 (V)
Sweet Sausage Bolognese: roasted garlic, basil, parmesan, rigatoni pasta \$19
Penne ala Vodka Sauce: capicola spiced ham, concasse tomatoes, vodka blush sauce, penne pasta \$19
Wild Mushroom Cream Sauce: roasted garlic, parsley, parmesan, spinach tagliatelle pasta \$20 (V)
Herbed Lamb Ragù: braised lamb shoulder, roasted fennel, asparagus, pancetta & peppers piperade sauce, penne pasta \$23
Fettuccine Alfredo: sautéed peas, roasted cauliflower, fettuccine pasta \$20 (V)
House Made Gnocchi: (choice of 2 ways) Brown butter sauce, asparagus, carrots, dried cranberries, mint \$23 (V) -OR- Gorgonzola cream sauce, caramelized onions, toasted crumbled walnuts \$24 (V)
Spaghetti Beef & Pork Meatballs: served over house made marinara sauce \$21

*All sauces are prepared **gluten free** and all pastas can be substituted for **gluten free** pasta*

PLATES

- Melted Parmesans:** Choice of Breaded Eggplant (V) \$18, Baked Chicken \$22, or Breaded Veal \$24, with spaghetti in a cheese pummarola sauce.
Chicken Marsala: wild mushrooms, potato spinach purée, sautéed herbed asparagus \$26
Half Rack of Lamb: smothered in butternut squash and ginger purée, swiss chard, and a herbed dijon mustard crumble \$30
Steak Cibo Filet Tail: stuffed with pancetta, garlic parsley risotto, Madeira-demi glacé \$28
Pan Seared Salmon: Sherry wine braised cabbage, baby carrots, topped with a corn tartar sauce \$26
Seared Jumbo Lump Crab Cake: garlic parsley sweet potato fries, sautéed spinach, shrimp, sriracha-pomegranate aioli \$28
Seafood Fra Diavolo: squid, shrimp, clams, mussels, house made red pepper flake marinara sauce, spaghetti \$30
Surf-N-Turf: 8oz Ribeye steak, mussels, shrimp, mini crab cake, potato spinach purée, dijon cream sauce. \$48

SIDES

- Garlic Parsley Risotto (V, GF) \$5 Swiss chard (GF) \$6
Sautéed Spinach (V, GF) \$5 Butternut Squash & Ginger Purée (V, GF) \$5
Roasted Garlic & Mascarpone Polenta (V, GF) \$5 Garlic Parsley Sweet Potato Fries (V, GF) \$6
Potato & Spinach Purée (V, GF) \$6 Toasted Parmesan Garlic Bread (V) \$4
Add on: Chicken \$4, Shrimp \$5, Crab cake pieces \$8, Scallops \$9

DESSERTS

- Tiramisu
Trio of Gelato
Chocolate Cannoli
Raspberry Tarte (add vanilla gelato +\$2)
Pumpkin Cheesecake (add vanilla gelato +\$2)

(V = Vegetarian, GF = Gluten Free)