

Please help us provide you a wonderful service by not asking to change any dishes.

**Appetizers**

**Baked Clams** baked whole.

**Mussels** saffron cream sauce with grilled breads

**Tuna Taco** sashimi style , arugula, mango, radish and jalapeno salsa

**Truffle Ricotta** Flatbread..creamy ricotta, truffle oil, fresh lemon on toasted ciabatta

**Roman Flatbread** broccoli rabe, imported prosciutto, melted buratta and pecorino romano

**Arugula Salad** endive, radicchio, diced cucumber, cherry tomatoes, croutons tossed with lemon basil vinaigrette

**Spinach Salad** carrots, cranberries, toasted almonds and crumbled goat cheese tossed with house balsamic

**Main**

**Salmon** pan seared over creamy risotto with sauteed fresh spinach

**Striped Bass**..broiled with lemon butter wine served over spinach risotto with grilled asparagus Add 10

**Asunta Pasta**..sea scallops and de shelled mussels, olive oil, roasted garlic, san marnzano tomatoes, fresh basil with angel hair pasta

**Artisian Pasta** diced zucchini, sliced asparagus, chopped tomatoes sauteed with roasted garlic,virgin olive oil, tossed with shrimp and mezze rigatoni

**Brooklyn Pasta** fresh pappardelle tossed with broccoli rabe, wild mushrooms, baby artichoke hearts, sundried tomato pesto and romano cheese add shrimp or salmon add 15

**New Zealand Lamb Chops** marinated and served with chefs sauce of the evening/ mashed sweet potatoes fresh vegetable add 25

**Chicken** Rosemary all natural hormone free boneless breast with garlic, shallots, crimini mushrooms, fresh spinach, chicken stock / Yukon mashed and seasoned vegetables

**Chicken** Marsala all natural hormone free boneless breast with garlic, shallots, fresh oregano, fresh sage, imported marsala, mushrooms, chicken stock / Yukon mashed and seasoned vegetables

**Angel Hair Pasta** diced eggplant, san marnzano tomatoes, fresh basil finished with crumbled goat cheese

**Fillet Mignon** angus fillet with a classic sauce Au poivre/ Yukon gold mashed and fresh vegetables add 30

**Terres Major**..in culinary context known as the bistro fillet or petit tender a cut of beef from the shoulder which is where tender and flavorful meat is cut. Served with garlic mashed in a light wild mushroom ajus

**Rigatoni Bolognaise** ground fillet, pork and veal, garlic, crushed tomatoes, basil, topped with fresh ricotta / served with grilled breads

**Stuffed Portobello** stuffed with sundried tomato hummis, served with sauteed spinach, seared baby artichoke hearts, sprinkled with basil pesto and pesto and garlic aioli

**Dessert:** Chefs choice for the Day

Please tip in cash as we do not charge the credit card fee