

ENTREES

- Baked Cod, parmesan encrusted, spinach, steamed potatoes, tomatoes, herbs
22
- Grilled Swordfish, sautéed shrimp, herb hashed potatoes, broccoli rabe, white wine garlic sauce
26
- Seared Tuna, crispy wonton, wasabi mashed potatoes, baby bok choy, soy glaze
24
- Roasted Chilean Sea Bass, roasted cauliflower, crispy potatoes, sweet caper sauce
29
- Chipotle rubbed Salmon, sautéed onions, peppers, spinach, mango avocado salsa
20
- Seared Sea Scallops, asparagus, spinach, tomatoes, potato cake, Vin Cotto glaze
22
- Steamed Manilla Clams, lightly spiced tomato broth, linguini, arugula, olive oil
18
- Crab cakes, creamed corn, tomato salsa, basil pesto
24
- Baked Jumbo Shrimp, oregano breadcrumbs, crispy potatoes, onions, zucchini
22
- Seared Filet Mignon served with herbed potato cake, broccoli rabe, shallot and garlic port wine reduction
28
- Grilled New York Strip Steak, crispy potatoes, sautéed onions, bacon, red wine mushroom sauce
25
- Pork Chops stuffed with spinach, prosciutto, mozzarella and sun-dried tomatoes finished in a Marsala wine mushroom sauce
24
- Herb crusted half Chicken, mushrooms, celery, matchstick potatoes, honey-mustard glaze
17
- Rustichella ceppo, shrimp, calamari, arugula, tomato shrimp broth
18
- Ravioli of the day
17
- Pan roasted Lobster served with fingerling potatoes, artichokes and basil sauce
Market Price (available Thursday – Saturday)

**If you have a food allergy,
Please speak to the owner,
Manager or your server**