

appetizer

capesante

pan seared scallops served with cauliflower puree & drizzled with pesto sauce. \$20

salad

insalata con uva

arugula, roasted red grapes, strawberries, toasted almonds & goat cheese tossed in lemon vinaigrette. \$14

entrée

linguine frattina

linguine, sautéed shrimp, baby heirloom tomatoes & broccoli tossed in olive oil & garlic. \$28

pesce ripieno di granchio

baked orange roughy stuffed with crab meat topped with lemon burro bianco, served with mashed potatoes & grilled broccolini. \$35

filetino con gamberi

two grilled 4 oz. filet medallions & two grilled shrimp served with risotto with portobello mushrooms & asparagus topped with whiskey sauce. \$45

dessert

pistachio cheesecake

served with scoop of pistachio gelato \$8

Entertainment Schedule

May 8th Grace & John

May 15th Ross Failla

May 22nd Grace & John

May 29th Ross Failla