

DINNER FEATURES

***add side salad, side caesar salad or half wedge to any entree for +4
add cup of soup +4**

ROASTED 1/4 CHICKEN **GF** 20

pan jus, mashed potatoes & grilled asparagus

SPRING TAGLIATELLE 14

herb pesto, spring peas, lemon & parmesan gremolata

PAN ROASTED BASS **GF** 23

Porcini, clams & lobster in a basil buree blanc with grilled broccolini

PENNE ALLA VODKA 16

Crispy proscuitto & spring peas in a vodka sauce & parmesan

LAMB GENOVESE 17

braised local lamb and basil pesto tossed with house made fettuccine & parmesan

RIBEYE **GF**

grilled & sliced, mashed potatoes, dressed arugula, balsamic glaze

8oz \$23 12oz \$31 16oz \$39

FILET MIGNON 32

Lobster and Potato Croquette, Asparagus, Garlic Butter and Herb Pesto

CHICKEN MARSALA 20

Pan Roasted Chicken Breast Roulade with Proscuitto & Gruyere, Mushroom Marsala Sauce and Parmesan Risotto

WINE SPECIALS

Limited quantities

***6 glass/24 bottle
Felino Malbec
Nobilo Sauvignon Blanc***