

# Happy Easter

## Starters

\*Traditional Caesar Salad 12

### Chilled Prawns

Jumbo Shrimp with Tangy Cocktail Sauce 19

### Antipasto

An Assortment of Imported Cheeses, Cured Meats, olives, zucchini, peppers and artichokes 18

### Local Oysters

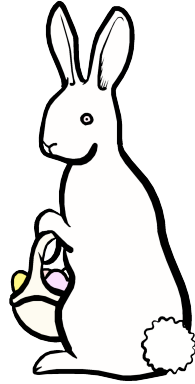
Oysters on the half shell, trio of mignonette 23

### Arancini

Classic risotto cakes rolled and filled with meat Ragu, peas and mozzarella, crispy fried, served with marinara sauce 16

### Mussels Beurre Blanc

Simmered with shallots, lemon, white wine, butter and a touch of cream served with focaccia points 18



### Mozzarella Caprese

A Napoleon of vine ripened organic tomato, fresh mozzarella and avocado 15

### Calamari Fritti

Dusted with rice flour fried golden with cherry hot peppers 19

### Lobster Bisque

Velvety soup topped with butter poached Maine lobster meat and crème fraiche 15

### Eggplant Rollatini

Lightly fried thinly sliced eggplant rolled with creamy ricotta cheese, finished with pesto, marinara and mozzarella cheese 16

### Stuffed Mushrooms

Filled with Boursin Cheese, Sausage and Sage, Drizzled with Lemon Aioli 17

## Entrées

### Tortellini

Tortellini pasta tossed with fresh tomatoes and creamy pesto 28

### Honey Glazed Ham

Maple Mustard glaze, Whipped Potatoes and Vegetable Medley 27

### Chicken Parmigiana

Chicken Cutlet baked with Marinara and Mozzarella Cheese served with Cavatelli Marinara 30

### Tuscan Chicken

Chicken Breast medallions sautéed with portabella mushrooms, spinach, roasted red peppers, garlic, white wine, touch of cream over Angel hair pasta 32

### Capesante

Pan Seared Scallops drizzled with aioli, over Asparagus Parmesan risotto 36

### Lobster Cacio e Pepe

Spaghetti, pecorino Romano cheese, black pepper and butter poached Lobster meat 48

### Gemelli Alfredo

Tender shrimp and Scallops tossed with Gemelli pasta in a creamy Alfredo sauce 38

### Treasure of the sea

Maine lobster meat, sea scallops and shrimp tossed with pappardelle pasta, garlic, white wine in a pesto Alfredo sauce 48

### Atlantic Salmon

Pan seared topped with arugula zucchini salad over mashed potatoes, lemon aioli drizzle 34

### \*Roasted Prime Rib

Slow Roasted with Rosemary and Garlic served with Broccoli and roasted potatoes 50

### \*Grass Fed Lamb

Center Rack Roasted with Mustard and Panko Crumbs served with Roasted Potatoes and Asparagus 42

### Veal Corezzella

Tender veal topped with puffs of fresh mozzarella and a delicate lemon garlic sauce with Fettuccini pasta 38

## \*Children's Menu\*

Chicken Fingers with Fries 15

Maple Glazed Ham served with Mac & Cheese 15

Pasta with Meatballs 15

\*Menu and pricing are subject to change Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness