



Happy New Year 2017!

"The Meatball"

One 10-ounce meatball, gratineed with provolone cheese, served with truffled cream sauce, arugula pesto and red pepper coulis

The Board

Toscana salami, Prosciutto-wrapped asparagus, Keswick Creamery cheese, house-stretched mozzarella, accompanied with cherry mostarda, honey and bread crisps

Classic Caesar Salad

Chopped romaine, tomatoes, parmesan cheese, croutons, lemon-anchovy vinaigrette

Melanzane

Thinly sliced and seared eggplant, stuffed with asiago and herbed ricotta, baked and topped with tomato coulis and bechamel

Charred Tomato and Herb Bisque

Accompanied with a garlic asiago crouton

Sicilian Calamari

Stuffed with Italian sausage, herbs and bread crumbs, pan-roasted with red pepper sauce

Filet Mignon

8 ounce filet, herbed red potatoes, grilled red onion, horseradish demi-glace, asparagus

Chicken Parmigiano

Breaded and pan-seared, house-made marinara sauce with sauce mornay, served with broccolini atop fettuccini

Rack of Lamb

Grille lamb chops, lentil ragout, asparagus, garlic and mint glaze

Veal Picatta

Lightly floured and pan-seared, caper, white wine and lemon butter sauce, served with broccolini atop fettuccini

Grilled Portobello Mushroom

Topped with roasted peppers, goat cheese, polenta, tomato and sage vinaigrette

Baked Seafood Roulade

Phyllo, shrimp, crab, scallops, béchamel, herbs, tomato gravy, broccoli rabe

Scottish Salmon

Asparagus almondine, caramelized fennel, balsamic and vanilla

Tiramisu

Chocolate Flourless Torte

Traditional Crème Brulee

\$54/per person (sales tax and gratuity is additional)