



Appetizers

- Pan Seared Duck and Brie** 9⁹⁹
duck and brie mousse coated with pistachio nuts and served with asparagus au gratin in a dried apricot-champagne sauce
- Jumbo Lump Crab Ricotta Cake** 10⁹⁹
with fried artichokes in a lime-avocado-arugula salsa and Scotch Bonnet chile oil
- Grilled Portobello Mushroom** 8⁹⁹
stuffed with herb cheese, spinach and walnuts in a parsley sauce and balsamic syrup and garnished with tomato concasse
- Fried Calamari & Shrimp** 9⁴⁹
battered in rice flour with ginger-horseradish-soy dipping sauce

Salads

- Tomato & Fresh Mozzarella** 8⁹⁹
over a bed of mixed greens and black olives in a lemon-extra virgin olive oil vinaigrette
- Mesculin Mix Salad** 8⁹⁹
with grilled eggplant and roasted red bell peppers, apple and Gorgonzola cheese in a honey balsamic dressing
- Warm Spinach Duck** 9⁵⁰
fresh baby spinach with roasted duck breast, goat cheese, pecans in a warm mango vinaigrette
- Caesar Salad** 8⁹⁹
romaine lettuce tossed with home made dressing and garlic croutons

Entrées

- Angel Hair Checca** 11⁵⁰
tossed with garlic, shrimp and cherry tomatoes in a mildly spicy tomato sauce
- Linguine with Mushroom** 11⁵⁰
tossed with fresh mushrooms, garlic extra virgin olive oil and Parmesan cheese
- Cheese Ravioli** 10⁹⁹
with roasted pinenuts in a creamy pesto sauce
- Penne Vodka** 11⁵⁰
penne pasta tossed with roasted shallots in a vodka-aurora sauce
- Balsamic Bowtie Pasta** 13⁹⁹
tossed with sautéed garlic, mushrooms and sun-dried tomatoes in an aged balsamic cream sauce
- Chicken Breast Piccata** 12⁹⁹
sautéed chicken breast in a lemon-caper butter sauce served with vegetable and starch of the day
- Veal Scallopini** 16⁹⁹
sautéed with asparagus, artichokes, pine nuts, grape tomatoes and garlic in a white wine -butter-parsley sauce and served with starch of the day
- Flat Iron Steak** 15⁹⁹
a grilled flat iron steak marinated with fresh herbs and garlic in a sherry-wine butter sauce
- Salmon Filet** 13⁹⁹
topped with olive and capers tapenade in a spicy lobster broth served with vegetable and starch of the day
- Hai Tuna Steak** 13⁹⁹
crusted with white and black sesame in a wasabi-sour cream and balsamic reduction served with vegetable and starch of the day