

## ANTIPASTI

## Dinner Menu

### Stuffed Mozzarella & Imported Prosciutto

*Garlic, basil, lemon wine sauce*

### Risotto Rice Balls

*Sweet peas, mozzarella cheese, parmesan cheese, pomodoro sauce*

### Baby Rocket Arugula & Gorgonzola Salad

*Asian pear, dates, toasted almonds, gorgonzola, champagne honey vinaigrette*

### "Everything" Encrusted Fried Calamari (additional Charge \$4.00)

*Tender calamari rings, creamy lemon white wine sauce*

### Fresh Burrata Cheese & Arugula (additional Charge \$4.00)

*Roasted beets, bacon, candied pistachio, white balsamic reduction*

### Lump Maryland Crab Cake (additional Charge \$4.00)

*Lump crabmeat, cucumber relish, Meyer lemon aioli*

## ENTREES

### Bell & Evans Pistachio Encrusted Chicken Breast

*Butternut squash puree, sweet plum sauce*

### Green & White Pappardelle Pasta, Boneless Short Ribs

*Braised short rib, Italian meatball, basil, home-style roasted tomato sauce*

### Double Cut Pork Chop

*Boneless, Imported prosciutto, roasted peppers, fontina cheese*

### Pumpkin Ravioli (additional Charge \$ 4.00)

*Yellow raisins, pecans, cranberry, hazelnut cream sauce*

### Grilled Marinated Steak (additional Charge \$ 6.00)

*Chef's special marinade, caramelized onions*

### Boneless Beef Short Rib & Jumbo Scallops (additional Charge \$ 6.00)

*Mashed potatoes, merlot demi-glace*

### Oven Roasted Swordfish Fillet (additional Charge \$ 6.00)

*Oven roasted tomatoes, roasted garlic, basil, marinated artichoke hearts*

### Pork Osso Bucco (additional Charge \$6.00)

*Braised pork shank, fresh sage, sweet potato gnocchi*

### Crispy ½ Long Island Half Duck (additional Charge \$6.00)

*Pan roasted, cranberry apricot wild rice, raspberry Chambord glaze*

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(20 % Gratuity & Sales Tax Additional / (Please No Substitutions)

(Gift Certificates' Not Valid/ Not good with any other offer)

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