

Summer Twenty-Sixteen

Three-Course - \$35 - Early Dinners

Excludes Holidays and Holiday Weekends

Last Seating 5:45 / Orders by 6:00

Parties over six excluded • No Sharing of this menu please

First Course

- ◇ SOUP OF THE DAY
- ◇ OUR SPRING MIX SALAD,
- ◇ RISOTTO WITH PEAS
- ◇ LOCAL MUSSELS, GARLIC, SHALLOTS,
THYME AND WHITE WINE

Second Course

poached jumbo shrimp

PLUM TOMATO-BUTTER-FISH FUME SAUCE WITH ROASTED GARLIC AND FRESH OREGANO,
ARUGULA, LINGUINI

early dinner meat selection

THIS EVENING'S MEAT SELECTION FOR OUR
3-COURSE DINNER

zuppa di mussels

LOCAL MUSSELS, ITALIAN SAUSAGE, SHALLOTS,
GARLIC, THYME, MARINARA, FETTUCINI

eggplant parmegiano

WITH RICCOTA-BASIL PESTO AND MOZZARELLA LINGUINI WITH MARINARA SAUCE,
PECORINO ROMANO

grilled salmon

BLACK LINGUINI, BRANDY CREAM, TARRAGON
AND GARLIC, WILTED BABY SPINACH

cod livornese

PLUM TOMATO SAUCE WITH SWEET ONIONS,
CALAMATA OLIVES AND CAPERS

fennel Italian sausage

SAUTEED WITH BELL PEPPERS, SWEET
ONION, GARLIC, DEMI GLACE, CREAMY MASH

grilled flat iron

BABY ARUGULA, CHEERY TOMATOES,
FRANTOIA EVO WITH MOTON SALT **Add \$5**

Third Course

- ◇ LEMON SORBET, BLUEBERRY COMPOTE
 - ◇ CANNOLI, RICOTTA-MASCARPONE, LEMON ORANGE ZEST, CHOCOLATE SAUCE
 - ◇ TOFFEE HEATH BAR CRUNCH, CARAMEL SAUCE
 - ◇ VANILLA BEAN CUSTARD, BERRY COULIS
 - ◇ OUR CHOCOLATE OR SPECIAL DESSERT
- \$3 SUPPLIMENTAL CHARGE**

UNDERCOOKED MEAT, FISH AND SHELLFISH MAY CAUSE FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER
PLEASE ADVISE YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.