



Appetizer

Pan-fried Calamari
Baked Clams Oreganata
Carpaccio of smoked capers, onions & tomato over baby arugola
Lobster Bisque Soup
House Garden Salad or traditional Caesar Salad

Main Course

Chateau Briand for Two
roasted potato and grilled Asparagus

Atlantic wild Salmon

grilled or sautéed with lemon and capers- potato & vegetable of day served with it

Ahi Tuna

seared or blackened with a balsamic reduction- potato & vegetable of day served with it

Spaghetti ai Frutti di Mare

shrimps, scallops, Manila clams, New Zealand mussels and calamari, mild, medium or spicy fra diavolo sauce

Veal Martino

scaloppini, dipped in parmigiano, topped with baby artichokes and asparagus in lemon sauce- potato & vegetable of day

Dessert

Homemade Tiramisu'
Homemade Cannoli
Gelati (Chocolate, Vanilla or Hazelnut)

Coffee, Espresso, Cappuccino, Decaf or Tea