

# MAIN COURSE

## PASTA

### EGGPLANT ROLLATINI ..... 20.95

Our traditional eggplant rollatini's served over penne pasta with slowly simmered marinara sauce topped with Parmesan Reggiano (four pieces).

### PENNE KATRINA ..... 22.95

Italian sausage, black olives, chopped spinach and roasted red peppers tossed with penne pasta in a creamy pink sauce. (AGF, additional 2.00)

### CHICKEN GIOVANNI ..... 22.95

Seasoned chicken breast, fresh artichoke hearts, black olives, roasted red and banana peppers tossed with linguini pasta in a garlic butter wine sauce. (AGF, additional 2.00)

### SHORT RIB PAPPARDELLE ..... 25.95

Slowly braised short rib meat, caramelized onions and sautéed mushrooms tossed with fresh pappardelle pasta in a light brandy cream sauce.

### WILD MUSHROOM RAVIOLI ..... 21.95

Fresh pasta raviolis stuffed with a wild mushroom ragu tossed in a light truffle cream sauce topped with crispy fried leeks.

### BOLOGNESE ..... 24.95

Our traditional meat sauce with beef, pork and veal slowly simmered with soffritto, white wine and Italian herbs tossed with fresh pappardelle pasta topped with a scoop of whole milk ricotta and parmesan Reggiano. (AGF, additional 2.00)

### SHRIMP CARBONESCA ..... 25.95

Pan-seared shrimp, bacon, sweet peas and caramelized onions tossed with a fresh pappardelle pasta in a delicate lobster sherry cream sauce.

### TUSCAN RAVIOLI ..... 23.95

Fresh pasta ravioli stuffed with a four cheese blend tossed with Italian sausage and chopped spinach in a house made sun-dried tomato pesto cream sauce.

## CHICKEN & BEEF\*

All entrees served with potato and vegetable of the day unless otherwise specified.

### HOMESTYLE MEATLOAF\* ..... 21.95

A hearty portion of our housemade meatloaf topped with savory brown gravy and finished with crispy fried onion strings.

### CHICKEN PARMESAN ..... 22.95

Hand pounded tender chicken breast breaded with our house herbed panko parmesan crumbs topped with mozzarella cheese and marinara sauce, served over pasta.

### CHICKEN RISOTTO ..... 21.95

Tender seasoned chicken breast, sautéed leeks, chopped spinach and sautéed mushrooms tossed with our signature creamy parmesan risotto. (GF)

Substitute marinated steak tips for chicken 25.95 (GF)

### STEAK FRITES\* ..... 26.95

House marinated tender beef tips grilled to perfection, served with our crispy hand cut french fries and a side of horseradish sour cream. (GF)

### CHICKEN MARSALA ..... 23.95

Tender hand-pounded sautéed chicken breast in Marsala wine, mushrooms, chicken stock and butter, reduced and simmered to perfection. (AGF)

### CHICKEN PICATTA ..... 23.95

Tender hand-pounded sautéed chicken breast with capers, slowly simmered in a rich lemon butter wine sauce. (AGF)

### CHICKEN SALTIMBOCA ..... 24.95

Tender hand-pounded sautéed chicken breast topped with thinly sliced prosciutto, fresh sage and provolone cheese served in a savory sherry wine pan sauce. (AGF)

### CHICKEN CLEOPATRA ..... 24.95

Tender hand-pounded chicken breast sautéed with artichoke hearts and sun-dried tomatoes in a silky white wine cream sauce.

## SEAFOOD

All entrees served with potato and vegetable of the day unless otherwise specified.

### BAJA FISH TACOS ..... 17.95

Fresh, lightly battered, crispy cod topped with our house made honey-lime cilantro slaw and avocado crema on a warm flour tortilla with a side of pico de gallo served with fresh cut fries. (3 tacos per order)

### FISH 'N CHIPS ..... 18.95

A fresh filet of cod lightly coated in our housemade beer batter and fried until golden brown served with our hand cut fries and coleslaw.

### BAKED HERB COD ..... 21.95

A fresh filet of cod topped with our housemade herb and olive oil infused panko crust finished with a drizzle of buttery lemon sauce.

### BAKED CAJUN COD ..... 21.95

A fresh filet of cod topped with our housemade Cajun infused panko crust finished with pico de gallo. (AGF)

### FRIED BAY SCALLOP PLATTER ..... 19.95

Half pound of fresh bay scallops served over fresh cut fries with a side of coleslaw, lemon and tartar.

### HADDOCK NEOPOLITAN ..... 22.95

Fresh haddock sautéed with garlic, leeks, and black olives in a spicy seafood stock with marinara and served with linguini pasta. (AGF, additional 2.00)

### SEAFOOD STUFFED SOLE ..... 25.95

Fresh sole rolled and stuffed with our housemade seafood stuffing with scallops, shrimp and fresh chopped clams baked in lemon, butter and white wine topped with herb bread crumbs.

### THAI CHILI SALMON ..... 25.95

Fresh 8oz Faroe Island salmon filet pan seared and topped with our sweet thai chili glaze. Finished with green onion and sesame seeds. (GF)

\*Entrees are served with a side of mashed potatoes and our unique vegetable blends, with the exception of pasta dishes, risotto dishes and steak frites. Options for substituting side dishes at no charge - coleslaw, french fries, double potato or double vegetable of the day. Salad may be substitute for both potato and vegetable for an upcharge. Please ask your server about our homemade dessert selection.

All menu item pricing is subject to change due to market fluctuations.

\*This item if raw or partially cooked can increase your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should only eat seafood and other food from animals thoroughly cooked. Please inform your server of any allergies.