



Secondi/Pasta

PAPPARDELLE BOLOGNESE

WIDE RIBBON PASTA WITH BEEF, VEAL, & PORK RAGU **19**

FREE FORM LASAGNA

LAYERED WITH POMODORO SAUCE, PESTO, FRESH MOZZARELLA AND REGGIANO PARMIGIANO CHEESE **19**

SEAFOOD ALFREDO

SHRIMP, SCALLOPS AND MAINE LOBSTER SIMMERED IN A CREAMY ALFREDO SAUCE WITH FETTUCCINE PASTA **25**

Entrees

EGGPLANT PARMIGIANA

LAYERED REGGIANO PARMIGIANO, PROVOLONE & MARINARA, ON A BED OF PASTA WITH OLIVE OIL & GARLIC **18**

PAN SEARED DUCK BREAST

LEG & THIGH CONFIT, SUN DRIED CHERRY AND PORT WINE SAUCE, GARLIC MASHED, GRILLED ASPARAGUS **25**

VEAL OSCAR

BREADED CUTLET OF VEAL, SAUTÉED, BAKED WITH LOBSTER NEWBURG, ASPARAGUS & HOLLANDAISE **26**

VEAL PARMIGIANA

BREADED CUTLET OF VEAL, SAUTÉED BAKED WITH MARINARA SAUCE AND A MEDLEY OF CHEESES **24**

Entrees (CON'T)

VEAL MARSALA

VEAL ESCALLOPS, SAUTÉED WITH MUSHROOMS, FINISHED WITH A MARSALA BROWN SAUCE **25**

CHICKEN ALMONDINE

BREAST OF CHICKEN ENCRUSTED WITH SLICED ALMONDS, SAUTÉED & LACED WITH HOLLANDAISE **22**

PAN ROASTED PORK TENDERLOIN

RED CURRANT CARMELIZED APPLE GLAZE, GARLIC MASHED POTATOES AND GRILLED ASPARAGUS **23**

MAPLE & MUSTARD GLAZED FILET OF SALMON

GRILLED AND ACCOMPANIED BY ANGEL HAIR PASTA WITH A HORSERADISH AND DILL SAUCE **26**

BAKED STUFFED SHRIMP

HERB CRUMB STUFFING **28**

FILET MIGNON

GRILLED TO PERFECTION, ACCOMPANIED BY TUMBLEWEED ONIONS AND BORDELAISE SAUCE **34**

TOURNEDOS OF BEEF

CENTER CUT FILET, SAUTÉED & CROWNED WITH MUSHROOMS & SAUCES OF BORDELAISE & HOLLANDAISE **30**

SURF N' TURF

GRILLED PETITE FILET WITH BAKED STUFFED SHRIMP **29**