

## SOUPS & SALADS

Lobster Bisque (Classic French Style Seafood Soup)	\$9.75
Italian Wedding Soup (Spinach, Herbs and Meat Tortellini)	\$6.95
Prosciutto Salad (Sliced Prosciutto, Greens, Poached Figue, Port Wine Reduction)	\$7.75
Dungeness Crab Salad ( Butter Lettuce, Parma Cheese, Garlic Champagne Vinaigrette)	\$10.95
Organic Green Salad (Organic Greens, Gorgonzola, Balsamic Dressing)	\$7.00
Caesar Salad (Romaine Hearts, Garlic Croutons, Shaved Parma Cheese)	\$7.95
Warm Spinach Salad (Roasted Pine Nuts, Poached Apples, Goat Cheese Dressing)	\$7.75

## APPETIZERS

Calamari Fritti (Calamari, Cocktail and Tartar Sauce, Lemon)	\$9.95
Tuna Carpaccio (Capers, Safron Aioli, Field Greens)	\$10.95
Dungeness Crab Cakes (Seasonal Mixed Greens, Tomatoes and Saffron Aioli)	\$11.95
Vongole & Cozze (Steamed Clams & Mussel, Basil & Garlic Wine Sauce)	\$11.95
Bruschetta (Marinated Tomatoes, Fresh Basil, Garlic, Shaved Parma on Crostini)	\$8.50
Italian Seafood Rolls (Crab Meat, Shrimp, Avocado & Pine Nuts, Garlic Aioli)	\$10.95
Warm Chicken Rolls (Crepes, Chicken, Roasted Onions, Mushroom Sauce)	\$9.50
Mozzarella Caprese (Fresh Mozzarella, Tomatoes, Basil, Balsamic Reduction)	\$9.00

## PASTAS

Gnocchi (Potato Dumplings, Roasted Pine Nuts, Pesto Cream Sauce)	\$16.00
Pancetta Tortellini (Pancetta, Wild Mushrooms, Ricotta and Mascarpone, Porcini Sauce)	\$18.50
Filet Mignon Beef Stroganoff Penne Pasta (Mushrooms & Creamy White Sauce)	\$24.50
Clams & Mussels Linguini (Manila Clams & Mussels, Fresh Garlic Tomato Sauce)	\$21.00
Seafood Fettuccini Alfredo (Jumbo Prawns, Scallops, Roasted Garlic Cream Sauce)	\$21.75
Chicken Rigatoni (Tube Pasta, Grilled Chicken Breast, Tomatoes, Creamy Garlic Sauce)	\$18.75
Porcini Mushroom Ravioli (Creamy White Sauce)	\$22.00
Vegetarian Pasta (Fettuccini, Vegetables, Mushrooms, Creamy White Sauce)	\$18.00

## MAIN COURSE

Cioppino (Jumbo Prawns, Crab Meat, Scallops, Mussels, Clams. Tomato Saffron Broth)	\$24.00
Short Rib Pot Roast (Slowly Brazed with Shallots, Garlic, Red Wine Reduction)	\$24.00
Seafood Mildew (Jumbo Prawns, Scallops, Crab Meat, Shallots, Vodka Sauce)	\$26.50
Rack of Lamb (Marinated and Grilled, Rosemary Brandy Sauce)	\$28.00
Veal Scaloppini Marsala (With Portobello Mushroom and Marsala Wine Sauce)	\$22.50
Lemon Veal Scaloppini (Lemon Butter Caper Sauce)	\$22.50
Sicilian Salmon (Fresh Salmon, Capers, Fresh Tomatoes, Olives, Lemon Shallot Sauce)	\$22.75
Chicken Parmigiano (Chicken Breast Topped with Marinara & Mozzarella Cheese)	\$19.75
Pork Tenderloin (Stuffed with Prosciutto, Basil, Fontina Cheese, Apple Chutney)	\$24.75

### Main Course Sides:

Truffled Mashed Potatoes  
Soft Polenta  
Seafood Risotto  
Creamy Garlic Spinach