
Pasta and Vegetarian Dishes

- capellini with jumbo prawns* — sundried tomatoes, asparagus and chilies in light tomato sauce 19.50
- risotto and goat cheese cake* — wild mushrooms, tomatoes, fennel, Swiss chard, and roasted garlic in warm tomato vinaigrette 16.50
- composed grilled vegetable tower* — creamy polenta, portabella mushroom, tomato, spinach, soy-balsamic glaze 16.50
- linguini with fresh clams* — garlic, chili flakes, parsley and extra-virgin olive oil 16.75
- crab ravioli with grilled scallops* — cream-marsala reduction and arugula 19.50
- penné pasta with chicken* — braised radicchio and gorgonzola cream 15.75
- fettuccine Provençal* — green peas, oven-dried tomato and wild mushrooms in saffron garlic herb broth 15.75

Main Courses

grilled items cooked over our oak-fired open grill

fresh fish — catch of the day — market price

- chicken piccata* — sautéed with capers, lemon, in a white wine reduction 16.25
- double garlic chicken* — oven-roasted tomatoes, gnocchi and natural juices 16.50
- seared salmon* — pistachio and pepper crust, mashed potatoes and lobster-butter 19.25
- blackened swordfish and risotto cake* — sautéed Swiss chard, wasabi and soy glaze 21.75
- roasted filet mignon* — three peppercorn demi-glace and mushroom spinach crêpe 24.75
- char-grilled Chilean sea bass* — ratatouille and tomato vinaigrette 22.75
- rib eye steak* — oak-grilled to perfection, with rosemary potatoes 22.75

Specialty Items

- mixed seafood grill* — fresh fish (catch of the day), salmon, prawns and scallops *for one* 24.00 *for two* 45.00
- paella for two* — baked assorted seafood, chorizo and chicken in saffron rice and vegetables 39.50