



## ***Appetizers***

*Corn and Lobster Bisque garnished with shrimp \$6.99*

## ***Entrees***

### ***Whole Bronzino \$26.99***

*Tempura dusted and flashed fried stuffed with broccolini (baby broccoli) served over mashed potato and topped with balsamic reduction*

### ***Tuna \$22.99***

*Blackened tuna served over a southwestern style salad with roasted red peppers, tomato, cucumber, and romaine lettuce tossed in a chipotle ranch dressing and garnished with frizzled onions*

### ***New York Strip \$24.99***

*Grilled NY strip steak (10oz) served with mashed potato and sugar snap peas and topped with a decadent porcini mushroom scented demi glace*

### ***Corvina \$23.99***

*Grilled Golden Corvina filet served over seafood fettuccini (poached clams, mussels, and Jumbo lump crab meat) in a tarragon scented fumet*

### ***Skirt Steak \$19.99***

*Grilled dry rubbed skirt steak topped with a citrus watercress salad and garnished with sauce vert*

### ***Striped Bass \$24.99***

*Pan seared wild striped bass filet served over orecchiette carbonara*

### ***Cavatelli \$22.99***

*Tender baby shrimp and grilled chicken tossed with Cavatelli pasta, fresh broccoli and fresh tomato, marinara and topped with mozzarella*

## ***Dessert***

### ***Panna Cotta \$5.99***

*Topped with honey glazed peaches and candied almonds*

## ***Wine Specials***

**Super Tuscan Bentivoglio Tenuta Farneta 2006 Italy**.....*bottle 39 (orig \$49)*  
*(100% Sangiovese Grosso) impressive bouquet and taste. Intense aromas and mature berry fruit.*

**Nebbiolo Pio Cesare 2008 DOC Italy** .....*bottle 49 (orig \$64)*  
*Intense and ripe berry fruit along with mild tannins. This wine is rich, full bodied with a hint of gentle toasting*

**Ripasso Valpolicella Le Bine 2007, ITALY** .....*bottle 34 (orig \$39)*  
*Ruby red with an intense bouquet. Dry taste, warm and harmonious with an elegant finish.*