



Now providing bi-polar ionization technology throughout our entire facility...
neutralizing Covid-19 by more than 99.9%!

Dinner Menu for Friday May 14th & Saturday May 15th 2021
Congratulations to all of the Graduates!!

Antipasti (Appetizers)

Escarole & Bean Soup - \$6.95 bowl

Warm Brie & Puffed Pastry with a cherry chutney - \$12.95

Local Artisan Cheese Board (2-3 ppl) - \$15.95

Jumbo Shrimp Cocktail - \$14.95

Side Salad - fresh mixed greens, cucumbers, cherry tomatoes, artichoke hearts, roasted red peppers, & red onion finished with Romano cheese & our house-made white balsamic vinaigrette - \$5.45

Insalata (Entree Salads)

Tuscan Salad with Grilled Chicken - mixed greens tossed with cherry tomatoes, artichoke hearts, red onion, cucumbers, roasted red peppers, finished with Romano cheese & our homemade white balsamic vinaigrette - \$17.95

Ventosa Salad - mixed greens, cucumbers, cherry tomatoes, artichoke hearts, red onion, roasted red peppers, bleu cheese crumbles & finished with our homemade white balsamic vinaigrette - \$16.95

Principale (Main Dishes)

Prime Rib (GF) - Aged prime rib of beef, rubbed with dry seasonings then slow roasted for optimum tenderness, topped with au jus & mushrooms, served with potato & vegetable - \$45.95

Short Ribs (GF) - Braised in red wine, tomatoes, & herbs then finished with a sugo di pomodoro, served with potato & vegetable - 34.95

Stuffed Chicken Breast - boneless, skin-on chicken breast stuffed with our classic homemade bread stuffing, finished with our house-made savory chicken gravy, served with potato & vegetable - \$23.95

Poached Faroe Isl & Salmon - slow poached in white wine accompanied with green peppercorn, orange, & citrus aioli - \$32.95

Broiled North Atlantic Cod (GF) - fresh broiled cod, served with potato & vegetable - \$21.95

House-Made Gnocchi - house-made "Sunday" sauce, pecorino Romano, & fresh basil - \$13.95

Pasta & homemade Meatballs or Italian Sausage - featuring our homemade marinara sauce - \$18.95

Eggplant Rollatini (V/VV/GF) - topped with our homemade marinara sauce & served with vegetables - \$21.95

Dolci (Desserts)

Assorted Dessert Platter for 2 - cannoli, frosted grapes, & chocolate-dipped strawberries - \$8.95

Espresso with Biscotti & lemon peel - \$5.50

Caffè Corretto add Molinari Extra Sambuca 1/2 oz. - add \$3.75

V=Vegetarian / VV=Vegan / GF= Gluten Free



Beverage & Wine List

		GLASS	BOTTLE
WHITE WINE			
↑ DRIER	2019 Dry Riesling: crisp, acidic, apricot & Meyer lemon	\$8	\$20.95
	2017 Pinot Gris: dry & crisp	\$7	\$11.95
	2017 Silver Chardonnay: no oak & nice fruit	\$8	\$23.95
	2019 Oak-Aged Chardonnay: smooth, lime & nutty oak	\$8	\$25.95
	2017 Tocai Friulano: complex & earthy	\$7	\$11.95
↓ SWEETER	2019 Semi-Dry Riesling: bright citrus, kiwi & pineapple	\$8	\$20.95
	Vino Bianco: bright & fruity	\$7	\$14.95
	2017 Semi-Sweet Riesling: tropical fruit & sweet	\$8	\$19.95
	Dolce Bianco: refreshingly sweet	\$7	\$13.95
ROSE & RED WINE			
↑ LIGHTER BODY	2018 Rosato: dry rose, complex & subtle fruit	\$8	\$17.95
	Vino Rosso: medium & versatile	\$8	\$17.95
	2017 Cabernet Franc: dark berries, medium-bodied	\$9	\$26.95
	2017 Pinot Noir: fuller-bodied, cherry & clove	\$8	\$31.95
	2017 Merlot/Syrah: bold & rustic	\$9	\$26.95
↓ FULLER	2017 Lemberger: smoky & spicy	\$9	\$26.95
	2016 Sangiovese: robust, rustic & earthy	\$13	\$39.95
	2016 Cabernet Sauvignon: lush berries, round tannins	\$12	\$32.95
	Saggio XI: dark fruit & smooth	\$12	\$38.95
BOTTLED BEER			
	LaBatt Blue		\$6
	Yuengling		\$6
	Sam Adams (Seasonal)		\$7
	Michelob Ultra		\$6
	Labatt Blue N/A		\$6
MIXED DRINKS			
	Well Drinks		\$6
	Top Shelf		\$8.50
	Specialty Cocktails		\$9
ADDITIONAL BEVERAGES			
	Fountain Soda		\$3
	Hot Tea		\$3
	Hot Cocoa		\$3
	Coffee (regular or decaf)		\$3
	Espresso with Biscotti		\$5.50
	- add 1/2 oz. Molinari Extra Sambuca (caffè corretto)		\$3.75
	Bottled Water		\$3