



## July Menu

### Antipasti

- Chilled Garlic, Grape, and Almond Gazpacho – 6
- Soufflé di Porcini – 12
- Roasted Holland Peppers and Boar Sausage on Baked Polenta – 11
- Roasted Figs with Gorgonzola and Smoked Prosciutto – 11
- Ricotta Stuffed, Pan Fried Zucchini Flowers Drizzled with Honey – 12
- Three Chilled Fish Salads, Gravlax, Tuna Tartare, and Scallop Ceviche – 14
- Steamed P.E.I. Mussels with White Wine, Pear Tomato and Scallions – 14
- Calamari Stuffed with Clams in Tomato and Fennel – 13
- Veal Carpaccio with Avocado, Arugula, and Reggiano Parmesan – 12
- Prosciutto di Parma and Melon – 12

### Primi

- Linguine with Soft-shell Crab, Hot Pepper, Basil, Garlic, and Extra Virgin Olive Oil – 16/29
- Wild Mushroom, Baby Spinach, and Vidalia Onion Lasagna – 13/19
- Roasted Beet and Capri Goat Cheese Risotto – 13/19
- Hand Rolled Potato Gnocchi with Bolognese and Parmesan – 13/19
- Lobster and Leek Cannelloni with English Peas – 12 each

### Secondi

- Pan Roasted Giannone Chicken “Schnitzel”, Fried Egg, and Potato Tart – 25
- Sautéed Veal Tenderloin Red Wine, Oyster Mushrooms, Spaetzle – 32
- Grilled Prime Rib Eye Steak, Lemon, EVOO, and Rosemary Roasted Potatoes – 34
- Pan Roasted Trout Alpine Style, Baby Spinach, Smoked Prosciutto, and Lentils - 24
- Grilled Native Swordfish, Roast Baby Artichokes, Cipolline, Roast Peppers and White Beans – 29
- East Coast Halibut with Pear Tomatoes, White Wine, and Puréed Potato – 29

### Insalata

- Roast Beet and Capri Goat Cheese Salad Drizzled with Balsamic – 11
- Mixed Greens, Lemon Vinaigrette, Reggiano Parmesan – 10
- Shaved Fennel, Arugula and Grapefruit Salad with Pecorino and Honey Vinaigrette – 11
- Cheese Plate – 14

### Dolce

- Warm Chocolate Budino with Gianduja Ice Cream – 8
- Peach Crostata with Blueberry Ice Cream – 8
- Pineapple Granita with Ginger Beer Zabaglione and Raspberries – 8
- Lemon Mousse with Candied Lemon Rinds – 8
- Caramelized Pecan Tart with Vanilla Ice Cream – 8
- Dolce del Giorno – 8
- Cheese Plate – 14