



CHICKEN AGNOLOTTI

Sautéed chicken, apple-wood smoked bacon, cremini mushrooms, granny smith apples, marsala parmesan cream, sweet potato agnolotti **SM-16/RG-18**

BRAISED SHORT RIB

Long braised short rib, ancho apricot glazed, golden beet, roasted mushroom risotto **-24**

FRESH HERB ENCRUSTED EGGPLANT

Parmesan encrusted eggplant, potato, fontina & leek agnolotti, basil pesto cream, aromatic tomato sugo **-17**

SAVORY CHICKEN

Encrusted chicken breast, honey - thyme dijon, mashed potatoes, sautéed seasonal vegetables **-18**

SEARED SCALLOP RISOTTO

Seared domestic scallops, long braised short rib-vegetable risotto **-25**

SHRIMP POLENTA

Sautéed shrimp, smoked bacon, peri-peri's, herbed Marsala sauce, seared polenta cake, queso fresco **SM-16/RG-18**

BASIL PARMESAN ENCRUSTED SALMON

Mashed potatoes, herbed seasonal vegetables **-20**

SHRIMP TORTELLINI

Sautéed shrimp, chorizo, roasted peppers, cheese tortellini, white wine sauce, arugula **-18**

CHARGRILLED FILET MIGNON

Mashed potatoes, sautéed haricot vert, mushroom-cabernet reduction **-26**

SCALLOP RAVIOLO

Seared Scallops, mediterranean raviolo, spinach bacon crema, micro greens, peri peri peppers **-25**

BAKED GNOCCHI & MEATBALLS

Chive-garlic gnocchi, tomato basil sugo, sausage & beef meatballs, mozzarella cheese **-19**

SHRIMP PENNE

Sautéed shrimp, kalamata olives, basil, tomato white wine sugo, feta **-18**

SEAFOOD LINGUINE

Shrimp, mussels, calamari, chorizo, tomato-fennel sugo **-22**

For the Kids

BOWL OF PENNE PASTA Choice of tomato sugo or butter cream sauce with parmesan **-5** (add chicken, meatballs or shrimp for **-3**)