

Appetizers

Fried Calamari	\$7.95
Served with a plum tomato marinara sauce.	
Fried Calamari Zingerella	\$9.95
With sweet cherry peppers in a spicy garlic lemon sauce.	
Shrimp Scampi	\$10.95
Sautéed jumbo shrimp in a garlic, sherry, lemon sauce served over rice pilaf.	
Coconut Shrimp	\$10.95
Served with an orange marmalade dipping sauce.	
Clams Casino	\$8.95
Baked with garlic, bacon, and seasoned crumbs.	
Baked Scallops	\$10.95
Wrapped in bacon.	
Maine Crab Cakes	\$8.95
With a horseradish butter cream sauce.	
Stuffed Mushrooms	\$8.95
Stuffed with Maine crab.	
Lobster and Shrimp Ravioli	\$8.95
Topped with a lobster butter cream sauce.	
Chicken Spinach & Walnut Ravioli	\$8.95
With a tomato basil cream sauce.	
Butternut Squash Ravioli	\$8.95
Sautéed in a brown butter sage sauce.	
Ravioli Sampler	\$9.95
A sampling of all our raviolis.	

Soups

New England Clam Chowder
French Onion Soup Gratinee
Butternut Squash and Caramelized Onion
\$4.25/cup \$5.25/bowl

Salads

House*	\$5.50
Romaine and radicchio tossed with a sweet and sour tarragon vinaigrette with almonds, mandarin oranges, cherry tomatoes, and bermuda onion.	
Caesar*	\$5.50
Romaine tossed with a Caesar dressing and topped with croutons, Parmesan cheese, and anchovies.	
Field Greens*	\$5.75
Mesclun greens, radicchio, arugula, cherry tomatoes, goat cheese and cucumbers with a raspberry vinaigrette.	
Hearts of Lettuce*	\$5.75
Lettuce hearts topped with bleu cheese dressing, bacon, and diced tomatoes.	
Mozzarella Caprese	\$6.50
Sliced grape tomatoes, fresh mozzarella balls, and chopped onion with a homemade Italian dressing.	

Pastas

Butternut Squash Ravioli	\$16.95
Homemade and sautéed in a brown butter sage sauce, finished with shredded Parmesan cheese.	
Chicken and Walnut Spinach Ravioli	\$16.95
Homemade and topped with a tomato basil cream sauce.	
Lobster and Shrimp Ravioli	\$16.95
Homemade and topped with a lobster butter cream sauce.	
Ravioli Sampler	\$18.95
A sampling of all our raviolis.	
Penne Chicken Provolone	\$18.95
Chicken sautéed with broccoli, tomato, caramelized onion, and mushroom in a tomato cream sauce baked with Provolone cheese.	
Farfalle with Chicken and Sausage	\$18.95
Sautéed chicken and sausage with broccoli, tomatoes, and mushrooms in a garlic cream sauce with Parmesan cheese.	
Linguine with Shrimp and Scallop Scampi	\$23.95
Sautéed with peapods, peppers and mushrooms in a sherry garlic lemon butter sauce.	

* Before placing your order, please inform your server if a person in your party has a food allergy.

Entrees

- Stuffed Chicken Cordon Bleu** \$18.95
Stuffed with prosciutto, ham and Fontina cheese. Served with mashed potato, from vegetable and chicken morney sauce.
- Chicken Piccata** \$18.95
Sauteed chicken tenderloins in a white wine lemon butter sauce with capers. Served over linguine with sauteed spinach, mushrooms, and plum tomatoes.
- Baked Half Chicken** \$19.95
Open range corn fed semi-boneless chicken. Served with cornbread stuffing, mashed potato and fresh vegetable.
- Pork Rack Chop 'White Marble Farms'** \$19.95
Grilled and served with an Apple Cider Glaze, sweet mashed potatoes and fresh vegetable.
- Shrimp Veal and Chicken Marsala** \$21.95
Shrimp, veal, and chicken sauteed with prosciutto and mushrooms. Finished with a Marsala wine sauce and served over linguine with asparagus.
- Chicken -or- Veal Saltimbocca Florentine** \$19.95 / \$21.95
Pounded with prosciutto and sage, then sauteed with mushrooms in a white wine butter sauce and topped with spinach and mozzarella. Served with vegetable couscous.
- Risotto** \$19.95 / \$22.95
Roast red pepper risotti served with grilled asparagus and your choice of grilled chicken -or- steak tips.
- Haddock Fillet** \$21.95
Filled with a Maine crab stuffing, then baked and topped with a lobster butter sauce. Served with rice pilaf and fresh vegetables.
- Grilled Salmon Fillet** \$21.95
Grilled salmon with a lemon caper beurre blanc. Served with rice and a field green salad dressed with a raspberry vinaigrette.
- Pan Seared Haddock Fillet with Scallops** \$24.95
Seared over high heat and topped with a tarragon citrus cream sauce. Served with rice pilaf and fresh vegetables.
- Grilled Swordfish** \$24.95
Native swordfish grilled and topped with a pineapple teriyaki beurre blanc. Served with mashed potatoes and a sautee of spinach, bacon, red peppers, and grilled pineapple.
- Slow Roasted Duckling** \$21.95
Roasted and topped with an orange marmalade sauce. Served with mashed potatoes and sauteed spinach with tri-colored peppers.
- New York Sirloin au Poivre*** \$27.95
A 13-ounce, 'Certificated Angus Beef', center-cut sirloin, pounded with black and green peppercorns, sauteed and then finished with a brandy dijon cream sauce. Served with mashed potatoes and fresh vegetables.
- Filet Mignon Florentine*** \$27.95
A 9-ounce, 'Certificated Angus Beef', center-cut filet, grilled and topped with sauteed spinach, plum tomato, and mozzarella cheese with a green peppercorn demi-glace. Served with mashed potatoes and fresh vegetables.

* Please be aware that consuming raw or undercooked meats or eggs may increase the risk of food-borne illness.

Light Entrees

Served with a Caesar, field green, or house salad and rice pilaf
(no substitutions, please)

Grilled Chicken	\$14.95
Grilled Steak Tips*	\$18.95
Grilled Shrimp	\$18.95
Pan Seared Scallops	\$18.95
Pan Seared Haddock	\$18.95
Pan Seared Salmon	\$18.95

Italian Specialties

Eggplant Parmesan	\$14.95
Breaded eggplant slices topped with marinara sauce, mozzarella, Parmesan and Romano cheeses. Served with ziti.	
Chicken Parmesan	\$15.95
Breaded chicken cutlet topped with marinara sauce, mozzarella, Parmesan and Romano cheeses. Served with ziti.	
Veal Parmesan	\$17.95
Breaded veal cutlet topped with marinara sauce, mozzarella, Parmesan and Romano cheeses. Served with ziti.	
Linguine with Meatballs	\$14.95
In a marinara sauce.	
Linguine with Meatsauce and Sausage	\$17.95
In a marinara sauce.	
Baked Meat Lasagna	\$15.95
Topped with marinara sauce and mozzarella cheese.	
Penne a la Vodka	\$15.95
Prosciutto, onions, tomatoes, and mushrooms in a spicy vodka tomato cream sauce.	
Penne Arrabiata	\$15.95
Eggplant, onions, tomatoes, mushrooms and capers in a white wine marinara sauce, lightly spiced.	
Ziti Alfredo	\$15.95
Ziti in a cream sauce made with Parmesan and Romano cheeses.	
Ziti with Chicken and Broccoli	\$17.95
Chicken sauteed with broccoli in a white wine garlic butter cream sauce and tossed with Parmesan and Romano cheeses.	