



WINTER LUNCH MENU

Chef Laura Piper

A N T I P A S T I

Sautéed Rhode Island Calamari,
cannellini beans, cherry tomatoes, crostini 10

Three Sister's Farm Roasted Polenta,
*caramelized onions, house-made sausage, rapini,
garlic, parmesan, demi* 9

Wild mushroom crostini,
*caramelized onions, marsala,
goat cheese-thyme crostini* 9

Roasted organic beet salad
*arugula, watercress, red onion, ricotta salata,
candied walnuts, coriander-mint dressing* 8

La Quercia Prosciutto, *organic melon, mint, saba* 9

American Grass Fed beef carpaccio,
*pancetta, spinach, red onions, mushrooms,
fried onions, Parmigiano Reggiano
garlic-thyme vinaigrette* 10

Sautéed Madagascar Prawns,
*Spanish chili threads, garlic, white wine,
butter, crostini* 14

Italian Wedge,
*iceberg lettuce, oven-roasted tomato, crumbled
gorgonzola, pancetta, garlic-thyme vinaigrette* 8

Grilled asparagus and mint salad,
arugula, peas, goat cheese, mint-basil vinaigrette 9

I N S A L A T I

Field green salad, *goat cheese, candied walnuts,
sherry-raisin vinaigrette* 8

Radish and orange salad, *arugula, fennel, basil,
meyer lemon, extra virgin olive oil* 9

Arugula salad with granny smith apples, *pine nuts,
tomato, mozzarella di bufala* 8

Grilled caesar salad, *organic romaine hearts,
eggless caesar dressing, Parmigiano Reggiano,
Tuscan White Anchovies* 8

Entrée portion salads (any of the above):

with shrimp 17, *steak* 17, *chicken* 16

Panko-crusted rainbow trout, *mesclun greens,
fennel, acorn squash, radishes, dried cherries,
candied walnuts, sherry-raisin vinaigrette* 17

Grilled organic chicken breast, *mixed greens,
horseradish vegetables, plum tomatoes,
grilled polenta, fried leeks, honey-balsamic* 16

Grilled Cedar River Flank Steak, *mesclun mix,
bibb lettuce, ricotta salata, caramelized onions,
cherry tomatoes, basil, balsamic* 16

Roasted vegetable antipasti, *field greens, baked
herb goat cheese, sweet fig vinaigrette* 16

Chef's Salad Trio ~ *tasting of seasonal salads* 17

P R I M I P I A T T I

SIGNATURE RAVIOLI *hand made in-house*

Ravioli with asparagus, *aged provolone cheese, onions, sun-dried tomato sauce* 17

Ravioli with house made spicy sausage, *arabiata* 16

Ravioli with butternut and acorn squash, *sweet walnut-butter* 16

Maine Lobster Ravioli, *creamed spinach, lobster reduction-butter sauce, garnished with fresh lobster* 28

PASTA E RISOTTI * *gluten-free linguini available in any preparation*

Black tagliatelle pasta, *scallops, shrimp, calamari, tomato-fennel saffron sauce* 23

Orecchiette pasta, *spicy sausage, rapini, caramelized onions, Fontina Valle d' Aosta* 18

Linguini pasta, *smoked mozzarella, roasted eggplant, tomatoes, basil, capers, arabiata* 18

Farfalle pasta, *duck confit, asparagus, mushrooms, pearl onions, pine nuts* 19

Risotto with artichokes, *Mozzarella di Bufala, peas, Parmigiano Reggiano* 18

S E C O N D I P I A T T I

PESCE E VEGETARIANO

Pan-seared Lake Superior Whitefish, *toasted orzo, roasted vegetables, chives, sundried tomato-butter sauce* 18

Grilled Day Boat Scallops, *roasted rosemary potatoes, spinach, cremini mushrooms, roasted garlic butter* 26

Pan-seared Pacific Mahi, *grilled asparagus, sautéed mushrooms, leeks, garlic, truffle butter* 28

Grilled Organic Irish Salmon, *rapini, sundried tomatoes, grilled zucchini, caper berries, lemon, olive oil* 28

CARNE

Strauss free-raised veal scaloppini, *grilled portobellos, asparagus, Fontina Valle d' Aosta, veal-lemon reduction* 31

Organic chicken breast, *panko bread crumbs, harissa marinated squash, caponata* 20

Berkshire Pork Osso Bucco, *toasted orzo, rapini, matchstick vegetables, Parmigiano Reggiano* 29

Grilled hanger steak, *roasted potatoes, caramelized onions, grilled green onions, grappa demi* 20