

## LAND

Entrées served with house salad with balsamic vinaigrette or a cup of soup de jour

CHICKEN CAPRESE . . . . .	26	RUSTIC PORK . . . . .	25
Grilled chicken breast, fresh grape tomatoes, basil, mozzarella topped with balsamic glaze served over spinach with quinoa		Boneless pork sautéed with sun-dried tomatoes, onions, mushrooms, and peas in a port wine sauce served with mashed potatoes	
CHICKEN MADEIRA . . . . .	24	SAUSAGE + PEPPERS . . . . .	24
Chicken breast sautéed with wild mushrooms in Madeira Wine sauce served with broccoli and mashed potatoes		House-made sausage with peppers and onions in marinara sauce served over spaghetti	
CHICKEN PARMIGIANA . . . . .	24	STEAK MODO MIO . . . . .	34
Chicken breast breaded and fried, topped with mozzarella cheese finished with marinara sauce served over spaghetti		12oz. Rib Eye Steak sautéed with mushrooms and onions served with mashed potatoes and fresh broccoli	
CHICKEN PORTOFINO . . . . .	24	VEAL PARMIGIANA . . . . .	26
Chicken breast sautéed with fresh tomatoes, artichoke hearts, sun-dried tomatoes, roasted red peppers served over spaghetti		Breaded veal, lightly fried, topped with mozzarella cheese finished with marinara sauce served over spaghetti	
PORK PESTO . . . . .	25	VEAL PORCINI . . . . .	29
Boneless pork sautéed in a light creamy pesto sauce served over spaghetti		Veal sautéed with porcini mushrooms in a light brandy cream sauce topped with goat cheese served with mashed potatoes and broccoli	

## SEA

BARRAMUNDI ALMONDINE . . . . .	30	SEARED SCALLOPS . . . . .	32
Barramundi sautéed in olive oil topped with roasted almonds finished in a citrus sauce with mashed potatoes and broccoli		Pan seared scallops sautéed in a citrus beurre blanc sauce served with mashed potatoes and fresh broccoli	
FRUTTI DI MARE . . . . .	34	SHRIMP PROVENÇAL . . . . .	32
Clams, calamari, mussels, scallops, shrimp, sautéed in a marinara sauce served over spaghetti		Jumbo Gulf Shrimp sautéed with fresh tomatoes, onions, arugula topped with roasted almonds in garlic and oil served with mashed potatoes and broccoli.	
MUSSELS MARINARA . . . . .	26	SHRIMP + SCALLOPS PESTO . . . . .	34
Mussels sautéed in garlic, oil, marinara sauce served over spaghetti		Sautéed shrimp & scallops in a creamy pesto sauce served over pappardelle pasta	
SALMON CARCIOFI . . . . .	27	TUSCAN SHRIMP . . . . .	32
Fresh Atlantic salmon sautéed with artichoke hearts, roasted red peppers, sun-dried tomatoes, pesto in a white wine sauce served with broccoli and mashed potatoes		Sautéed shrimp with spinach, sun-dried tomatoes, shallots in a cream sauce served over spaghetti	

## SIDES

PASTA IN GARLIC + OIL . . . . .	8	SEASONAL VEGETABLES . . . . .	7
CAESAR SALAD . . . . .	6	SWEET POTATO WEDGES . . . . .	7
HOUSE SALAD . . . . .	5	MASHED POTATOES . . . . .	4

We are not responsible for any items cooked below Medium Well Temperature. Consuming raw or undercooked meats, poultry, or shellfish may increase your risk of food borne illness. All ingredients are not listed on the menu.