

LAND

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

CHICKEN CAPRESE

Grilled chicken breast, fresh grape tomatoes, basil, mozzarella topped with balsamic glaze served over spinach with quinoa

CHICKEN MADEIRA

Chicken breast sautéed with wild mushrooms in Madeira Wine sauce served with broccoli and mashed potatoes

CHICKEN PARMIGIANA

Chicken breast breaded and fried, topped with mozzarella cheese finished with marinara sauce served over spaghetti

CHICKEN PORTOFINO

Chicken breast sautéed with fresh tomatoes, artichoke hearts, sun-dried tomatoes, roasted red peppers served over spaghetti

PORK PESTO

Boneless pork sautéed in a light creamy pesto sauce served over spaghetti

RUSTIC PORK

Boneless pork sautéed with sun-dried tomatoes, onions, mushrooms, and peas in a port wine sauce served with mashed potatoes

SAUSAGE + PEPPERS

House-made sausage with peppers and onions in marinara sauce served over spaghetti

STEAK MODO MIO

13oz. New York Strip Steak sautéed with mushrooms and onions served with mashed potatoes and fresh broccoli

VEAL PARMIGIANA

Breaded veal, lightly fried, topped with mozzarella cheese finished with marinara sauce served over spaghetti

VEAL PORCINI

Veal sautéed with porcini mushrooms in a light brandy cream sauce topped with goat cheese served with mashed potatoes and broccoli

SEA

BARRAMUNDI ALMONDINE

Barramundi sautéed in olive oil topped with roasted almonds finished in a citrus sauce with mashed potatoes and broccoli

FRUTTI DI MARE

Clams, calamari, mussels, scallops, shrimp, sautéed in a marinara sauce served over spaghetti

MUSSELS MARINARA

Mussels sautéed in garlic, oil, marinara sauce served over spaghetti

SALMON CARCIOFI

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

SEARED SCALLOPS

Pan seared 9oz. Atlantic Sea scallops sautéed in a citrus beurre blanc sauce served with mashed potatoes and fresh broccoli

SHRIMP PROVENÇAL

Jumbo Gulf Shrimp sautéed with fresh tomatoes, onions, arugula topped with roasted almonds in garlic and oil served with mashed potatoes and broccoli.

SHRIMP + SCALLOPS PESTO

Sautéed shrimp & scallops in a creamy pesto sauce served over pappardelle pasta

TUSCAN SHRIMP

Sautéed shrimp with spinach, sun-dried tomatoes, shallots in a cream sauce served over spaghetti

PASTA IN GARLIC + OIL

CAESAR SALAD

HOUSE SALAD

SIDES

HOMEMADE SAUSAGE

SEASONAL VEGETABLES

SWEET POTATO WEDGES

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.