

## *Appetizers*

BISTRO SOUP – carrot, orange & ginger puree	7
BABY GREENS - toasted pumpkin seeds, pickled ginger & sesame vinaigrette	8
PANKO CRUSTED SCALLOPS – apple & chive slaw, burnt-butter vinaigrette	11
GRILLED SHORTRIBS – mango & carrot slaw, chilli dressing	10
GAZPACHO- tomato, cucumber, red onion, green peppers	8
EAST COAST MUSSELS – fresh herbs, garlic, shallots, white wine	10
BRUSCHETTA - vine ripened tomatoes, basil, extra-virgin olive oil	8
TUNA CARPACCIO- crab, cucumber, pickled ginger, burnt-butter soy sauce	12
BABY SPINACH – honey Dijon vinaigrette, shaved red onion, Asiago	8
BEEF TENDERLOIN TARTARE- porcini aioli, pomme alumette	12
BAKED GOAT CHEESE – grilled yam, papaya salsa	10
SOFT SHELL CRAB – cornmeal-encrusted, roasted corn salsa, guacamole	13
CLASSIC CAESAR SALAD - Parmigiano, double-smoked bacon, herb croutons	8
FRITTO MISTO – shrimp, calamari, fennel, spicy mayo	10
OYSTERS ON THE HALF SHELL - shallot mignonette & traditional cocktail sauce	market price

## *Pizza*

PRIMAVERA – zucchini, eggplant, red onion, bell peppers, goat cheese	13
BIANCO - basil pesto, chicken, mango, jalapeño, roasted red peppers	14
ITALIANO - Italian sausage, roasted red peppers, mushrooms, Asiago	14
SALMONE - smoked salmon, red onion, capers, dill yogurt	15
PARMA- prosciutto, fig, gorgonzola, arugula	15

## *Pasta*

RIGATONI – Bolognese sauce, fresh herbs, shaved Parmigiano	19
SPAGHETTINI- black tiger shrimp, sea scallops, P.E.I mussels, white wine	21
PENNE – hot Italian sausage, mushrooms, spinach, tomato sauce	19
PORCINI MUSHROOM AGNOLOTTI- crab meat, roasted corn, brandy cream sauce	21
LINGUINE- cherry tomatoes, arugula, bocconcini, basil, olives	19

## *Mains*

NEW YORK STRIPLOIN- roasted fingerling potatoes, green beans, Madeira mushroom ragout	32
ATLANTIC SALMON – apricot tamarind glaze, avocado, Aztec rice, summer veg.	24
SESAME CRUSTED TUNA- edamame & black bean salad, lime & ginger chutney	31
BEEF TENDERLOIN- sweet potato fries, roasted corn salsa, chipotle bbq sauce	31
CHICKEN BREAST SUPREME- apricot & fig chutney, Aztec rice, summer veg.	24
HALIBUT- roasted fingerling potatoes, spicy chorizo, green beans, papaya salsa	28
OVEN ROASTED RACK OF LAMB – goat cheese souffle, eggplant bayaldi, mint yogurt sauce	34