



VINI

Checchi Sangiovese di Toscana, IT, 2023, G 12, B 46

13 Celsius Sauvignon Blanc, Marlborough NZ, 2023, G 12, B 46

1/2 Carafes 16 | 1 Liter Carafes 32

Montepulciano, Merlot, Cabernet, Pinot Grigio, Chardonnay, White Zinfandel

BIRRE

Stella (pilsner), Sea Hag (IPA), Sloop Juice Bomb (hazy IPA), Goose Island 312 (wheat ale)

1911 Small Batch NY Cider

SALUTE!

"SPRING HAS SPRUNG" | 13

A refreshing blend of vanilla vodka, coconut rum, passion fruit liqueur, cranberry & pineapple juices

ZUPPE

NEW ENGLAND CLAM CHOWDER | 10

ANTIPASTO

SHRIMP PARMIGIANA | 14

Three plump shrimp, breaded, fried, topped in marinara sauce & melted mozzarella

INSALATA

RASPBERRY ARUGULA SALAD | 15

Mixed field greens & baby arugula, with raspberries, cucumber, shaved carrots, & red onion, tossed with feta cheese, & homemade raspberry vinaigrette

ENTRÉES

BAKED SEAFOOD CANNELLONI | 27

Fresh pasta tubes filled with a rich blend of salmon, bay scallops, shrimp, & swordfish topped in a pink vodka sauce & melted mozzarella

NEW ZEALAND RACK OF LAMB | 48

Rack of lamb, grilled to perfection, served with natural jus creamy mashed potatoes, & seasonal vegetables

MAINE LOBSTER RAVIOLI | 28

Delicate lobster stuffed ravioli in a luxurious lemon champagne cream sauce, Complemented by fresh tomato & green peas

WILD US HALIBUT / WILD PACIFIC GROUPEL | 39 | 28

Perfectly pan seared filet, finished with a fragrant orange saffron reduction
Accompanied by creamy sweet potato puree & sauteed spinach

RIB-EYE STEAK | 48

Flame-grilled steak, grilled to perfection & topped with a rich port wine demi-glace
Served with velvety mashed potatoes & seasonal vegetables

DESSERT SPEC: RENIA'S LEMON MASCARPONE CHEESECAKE WITH ALMOND BISCOTTI CRUST | 12