



## WINTER LUNCH MENU

Chef Laura Piper

### A N T I P A S T I

**Sautéed Rhode Island Calamari,**  
*cannellini beans, cherry tomatoes, crostini* 11

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

**Wild mushroom crostini,**  
*caramelized onions, marsala,  
goat cheese-thyme crostini* 10

**Roasted organic beet salad**  
*arugula, watercress, red onion, ricotta salata,  
candied walnuts, coriander-mint dressing* 9

**La Quercia Prosciutto,** *organic melon, mint, saba* 10

**American Grass Fed beef carpaccio,**  
*pancetta, spinach, red onions, mushrooms,  
fried onions, Parmigiano Reggiano  
garlic-thyme vinaigrette* 11

**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* 9

**Grilled asparagus and mint salad,**  
*arugula, peas, goat cheese, basil vinaigrette* 10

### I N S A L A T I

**Field green salad,** *goat cheese, candied walnuts,  
sherry-raisin vinaigrette* 9

**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* 9

**Grilled caesar salad,** *organic romaine hearts,  
eggless caesar dressing, Parmigiano Reggiano,  
Tuscan White Anchovies* 9

#### Entrée portion salads (any of the above):

*with shrimp* 18, *steak* 18, *chicken* 17

**Panko-crusting rainbow trout,** *mesclun greens,  
fennel, acorn squash, radishes, dried cherries,  
candied walnuts, sherry-raisin vinaigrette* 18

**Grilled organic chicken breast,** *mixed greens,  
horseradish vegetables, plum tomatoes,  
grilled polenta, fried leeks, honey-balsamic* 17

**Grilled Cedar River Flank Steak,** *mesclun mix,  
bibb lettuce, ricotta salata, caramelized onions,  
cherry tomatoes, basil, balsamic* 17

**Roasted vegetable antipasti,** *field greens, baked  
herb goat cheese, sweet fig vinaigrette* 17

**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,** *arrabiata* 17

**Ravioli with butternut and acorn squash,** *sweet walnut-butter* 17

**Housemade veal agnolotti,** *filled with rapini, fresh ricotta, wild mushrooms, herbs, demi-glace* 18

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

**Fettuccini pasta,** *tiger shrimp, grilled red and yellow bell peppers, garlic, chili flakes, extra virgin olive oil* 24

**Penne pasta,** *beef tenderloin, wild mushrooms, red onion, pine nuts, Parmigiano Reggiano* 19

**Garganelli pasta,** *roasted vegetables, goat cheese, rosemary, bread crumbs, arugula pesto* 19

**Farfalle pasta,** *duck confit, asparagus, mushrooms, pearl onions, pine nuts* 20

**Risotto with smoked chicken,** *zucchini, Parmigiano Reggiano, truffle cream* 19

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

#### PESCE E VEGETARIANO

**Pan-seared Lake Superior Whitefish,** *soft polenta, sautéed wild mushrooms, peas, truffle butter* 18

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

**Pan-seared Striped Sea Bass,** *red & yellow peppers, fennel, Granny Smith Apples, blood orange-butter sauce* 28

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

#### C A R N E

**Strauss free-raised veal scaloppini,** *fettucini, mushrooms, matchstick vegetables prosciutto, veal-lemon sauce* 31

**Organic chicken breast,** *filled with three cheeses, prosciutto, lentils, artichokes, rapini, garlic* 22

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

**Grilled hanger steak,** *root vegetable puree, green onions, pancetta, white wine, demi-glace* 20