

Below are a few of Chef's Specialties. They are not on the menu every night. Please call for his daily specialty offerings.

7 Bone, Grilled Rack of Veal

**Served with a creamed spicy whiskey reduction
(tomato, cream, onion, touch of Tabasco)**

Ossobuco

**A hefty veal shank oven baked for hours in chef's vegetable cremolata
served with creamy saffron risotto.**

Branzino

**Mediterranean Sea Bass served Piccata, (white wine, capers, a touch
butter)**

Ahi Tuna

**Shiitake mushrooms, and black olives, touch of tomato
and white wine**

Cortelloni

**Stuffed with Filet Mignon and sautéed vegetables, in a rich tomato
based sauce and fresh grated parmesan cheese.**

Spinach and Ricotta Ravioli

Puree of blanched spinach and ricotta cheese filled pasta topped with a butter and fresh sage sauce. Can be served in a fresh tomato sauce as well.

Fettuccine Santa Lucia

Infused with the ink from the cuttle fish (very similar to squid) then sautéed with mussels, clams and calamari in a slightly spicy red sauce, served with 1/2 of a 1 1/2 lb. fresh Maine lobster in shell.