

Entrees

Portobello Duxelle Chicken Roulade

mixed seasonal mushrooms, thyme, parmesan, cream sauce

Chicken Pesto Parmesan

basil crusted chicken cutlets, mozzarella, pesto, roasted tomato marinara

Lemon Char-Grilled Chicken

fresh oregano, lemon artichoke beurre blanc

Hand Rolled Tagliatelle & Italian Meatballs

shaved parmesan, roasted tomato bolognese

Spicy Sausages Arrabiata

Choice of hot or sweet spiced pork or chicken sausages, fresh herbs, roasted red pepper sauce

Slow Roasted Orange Crusted Pork Belly

roasted fennel, orange segments, fresh thyme, & rosemary, honey orange glaze

Porchetta

Roasted pork shoulder rolled with garlic, Italian herbs & spices, fresh herb butter

Red Curry Baby Back Ribs

pork ribs slow roasted for 4 hours, 5 spice blend, toasted black sesames, sriracha red curry BBQ

Smoked BBQ Brisket

rubbed with a spice blend and dry smoked for 12 hours,
served with barbecue style au jus

Honey Dijon Beef Tenderloin

cracked black peppercorn crust, horseradish sauce

Beef Bulgogi

sautéed sweet white onions, toasted sesame, soy ginger glaze

Hand Rolled Linguini & Clam Sauce

fresh caught clams, parsley, light clam broth

Seared Salmon with Capers

fresh dill, lemon caper beurre blanc

Local Caught Whole Fish

seasonal varieties prepared accordingly with vegetables, fresh herbs, light seasoning, olive oil

Hand Rolled Vegetarian Lasagna

fresh mozzarella, ricotta cheese, parmesan, roasted tomato marinara sauce

Entrees

Vegan Moussaka

layers of sliced eggplant, potato, carrots, seasonal squash, fire-roasted tomatoes, red pepper curry cinnamon sauce