

Arrivederci 2024  
**Bonjour 2025!**



**STARTERS**

- Gnocchi Pomodoro 12**  
fresh tomato, basil, garlic tomato sauce
- Stuffed Jumbo Shrimp 19**  
Crabmeat, sundried tomato sauce
- Fritto Misto 19**  
calamari, shrimp, grouper, zucchini,  
yellow squash, arrabbiata sauce
- Feuilleté d'Escargot à la Chablisienne 12**  
garlic, butter, chablis
- Shrimp Cocktail 15**  
classic cocktail sauce
- Lobster Bisque 9**



**SALADS**

- Caesar Salad 14**  
hearts of romaine, parmesan, garlic croutons, classic caesar dressing
- Arugula Salad 14**  
roasted pear, gorgonzola cheese, candied pecans, hazelnut dressing
- Burrata Salad 16**  
baby arugula, truffled balsamic glaze

**ENTRÉES**

- Grilled Tenderloin 55**  
caramelized onions, herbed goat cheese, port demi-glace
- Sweet Italian Sausage & Meat Lasagna 29**  
parmesan, mozzarella, ricotta, béchamel, marinara
- Shrimp & Mussels Scampi 38**  
linguini, Chablis, butter-garlic sauce
- 7 oz Brazilian Lobster a la Puttanesca 58**  
shrimp, mussels, linguini puttanesca
- Stuffed Veal Chop 47**  
prosciutto, spinach, mozzarella cheese, brandy demi
- Grilled Alaskan King Salmon & Shrimp 45**  
fresh tarragon beurre blanc, mushroom risotto
- Chicken Marsala 31**  
mushrooms, artichokes, marsala demi
- Crabmeat Stuffed Jumbo Shrimp 51**  
sundried tomato, beurre blanc sauce
- 12 oz Bone-in Prime New York Sirloin 54**  
wild mushrooms, marsala wine demi-glace
- Red Fish Florentine 45**  
layered spinach & crabmeat, mushroom risotto, citrus beurre blanc sauce
- Shrimp & Crabmeat Ravioli 36**  
rosetta sauce
- Butter Seared Diver Scallops 55**  
Sundried tomato beurre blanc
- Pan Seared Butterflied Bronzino 52**  
crabmeat, grilled vegetables, lemon-extra virgin olive oil drizzle