

AL FRESCO
CASUAL PATIO DINING
AND COCKTAILS

COCKTAIL TASTING MENU
A tasting of three:

MAINE MICRO BREWS-7

TINY BUBBLES-10

MARTINIS-12

WINE -15

MENU SELECTIONS

Gamberi~ 12

*Wood Grilled Shrimp, Avocado, Radicchio, Frisee Tomato Salad, Gorgonzola Vinaigrette,
Marinated Onions*

Insalata di Bietola~ 10

Red Beets, Orange, Arugula, Citrus Vinaigrette, Candied Walnuts, Gorgonzola

Insalata di Cesare ~ 9

*Hearts of Romaine, Shaved Parmesan,
Garlic Croutons with Garlic-Anchovy Dressing
add White Anchovy ~ 2*

Insalata con Polenta ~ 9

*Mixed Greens, Polenta Croutons,
Grape Tomatoes, Kalamata Olives,
Fresh Mozzarella*

Carpaccio ~ 13

Beef Carpaccio with Shaved Parmesan, Arugula Salad, Truffle Lemon Vinaigrette

Prosciutto ~ 11

*Sliced Prosciutto, Oven Roasted Asparagus,
Shaved Parmesan*

Insalata di Spinaci ~ 9

*Spinach, Frisee, Chopped Egg, Parmesan,
Warm Pancetta Vinaigrette*

Insalata di Mele ~ 9

Mixed Greens, Frisee, Apples, Toasted Almonds, Goat Cheese, Apple Cider Vinaigrette

Antipasto ~ 13

Fresh Seasonal Pasta Salad, Your Choice of Assorted Italian Meats or Grilled Salmon

Formaggio ~12

Assorted Cheeses ,Candied Nuts, Olives