



Clams San Marino \$15.95

herb butter roasted clams with rosemary, garlic and oregano then topped tableside with lemon oil

Polenta Bourdon \$9.95

polenta layered with ham and mozzarella cheese with a marinara sauce

Entrées

Coniglio Cacciatore \$23.95

rabbit, peppers, onions & mushrooms sautéed with extra virgin olive oil & plum tomatoes; served with polenta

Scallops Michelangelo \$24.95

pan seared tender scallops with zucchini & carrots tossed with fettuccine in butter, garlic and extra virgin olive oil

Chicken Roberto \$20.95

breaded chicken breast, topped with ricotta, spinach, fresh tomato and Fontina cheese; finished with a pink cream sauce served with roasted potatoes

Risotto of the Day

Risotto Viaregio \$10.95

minced baby clams and hot & sweet vinegar pepper sautéed with garlic and olive oil simmered in Arborio rice with white wine & butter

Beer Special

Back East, Misty Mountain IPA \$7.00

Misty Mountain is an American-style India Pale Ale that has a great hoppy aroma, crisp hop bite, and smooth medium body; Bloomfield, CT, ABV 7