

## Appetizer Menu

**Smoked Salmon Canapés ..... \$12**

Roasted Crostini, Boursin Cheese, Smoked Salmon, Cucumber and Capers.

**Bacon Wrapped Prawns ..... \$12**

Jumbo Prawns and bacon. Served with Garlic Ginger Sauce.

**Beef & Shrimp Lumpia ..... \$12**

Beef, shrimp and onions.

**Anti Pasti ..... \$17**

A pairing of Cheese, Olives, Roasted Tomatoes, Salami, Crostini and Candied Walnuts.

**Filet Tips and Wild Mushrooms ..... \$12**

Grilled Filet Mignon slices (Medium Rare), Wild Mushroom and Brandy cream Sauce

**Calamari Fritte ..... \$11**

Crisp Calamari Rings, Tentacles, Served with Lemon Caper Aioli and Marinara Sauce.

**Bruschetta ..... \$9**

Crostini, tomatoes, basil, garlic, extra virgin olive oil, balsamic reduction and Asiago.

**Butternut Raviolis ..... \$12**

Sage Brown Butter, Garlic, Sun Dried Tomato, Pine Nuts and Asparagus. Asiago Garnish.

**Goat Cheese Gnocchi ..... \$12**

Sage Brown Butter, Garlic, Sun Dried Tomato, Pine Nuts and Asparagus. Asiago Garnish.

**Steamed Clams ..... \$13**

Wild caught Clams, Chardonnay, Garlic, Shallots, Leeks, Fennel and Scallions in Lemon Butter Sauce.