



Three Course Select Dinner Menu

First Course

choice of

Caesar

chopped romaine, radicchio, classic caesar dressing, parmigiana, focaccia croutons & anchovies

Water's Edge Award Winning New England Clam Chowder

Entree

choice of

Penne a la Vodka

tomatoes, pancetta, onions, garlic, vodka, fresh sage, parmigiana cheese tossed w/penne

Salmon Positano *

pan seared salmon, sauteed broccoli rabe topped with chopped tomato basil balsamic sauce, over roasted red pepper polenta

Pollo Amalfi * (GF)

pan roasted semi-boneless half chicken served with creamy leek risotto, grilled asparagus, rosemary chicken au jus

Filet Mignon * (GF)

grilled 8oz. filet mignon, roasted garlic demi, whipped potatoes, green beans

Dessert

choice of

Flourless Chocolate Cake (GF)

rich dark chocolate cake served with raspberry sauce

Tiramisu

layers of patispanja cake soaked with mocha syrup, filled with espresso flavored mascarpone & dusted with cocoa powder

Crème Brulee (GF)

vanilla bean custard, glazed with a layer of caramelized sugar



Four Course Select Dinner Menu

First Course

choice of

Caesar

chopped romaine, radicchio, classic caesar dressing, parmigiano, focaccia croutons & anchovies

Water's Edge Award Winning New England Clam Chowder

Second Course

choice of

Fried Calamari

crispy fried calamari, cherry peppers, spicy marinara sauce

Orecchiette Pasta

cherry tomatoes, broccoli, garlic, olive oil, tossed w/orecchiette

Entree

choice of

Penne a la Vodka

tomatoes, pancetta, onions, garlic, vodka, fresh sage, parmigiana cheese tossed w/penne

Salmon Positano *

pan seared salmon, sauteed broccoli rabe topped with chopped tomato basil balsamic sauce, over roasted red pepper polenta

Pollo Amalfi * (GF)

pan roasted semi-boneless half chicken served with creamy leek risotto, grilled asparagus, rosemary chicken au jus

Filet Mignon * (GF)

grilled 8oz. filet mignon, roasted garlic demi, whipped potatoes, green beans

Dessert

choice of

Flourless Chocolate Cake ^(GF)

rich dark chocolate cake served with raspberry sauce

Tiramisu

layers of patispanja cake soaked with mocha syrup, filled with espresso flavored mascarpone & dusted with cocoa powder

Crème Brulee (GF)

vanilla bean custard, glazed with a layer of caramelized sugar