

SUNSET MENU

\$34.95 per person

no take out, substitutions or splitting

Sunday - Thursday All Night

Friday & Saturday Till 6 p.m.

FIRST COURSE

CHOICE OF APPETIZER

(from our regular menu, specials excluded)

MAIN COURSE *choice of:*

FISH: CHEF'S CHOICE *ask your server*

SHRIMP CURRY

PAELLA

CHICKEN FLORENTINE

CHICKEN CAPRICCIOSA

GRASS FED BURGER

BEEF BOURGUIGNON

SHELL STEAK FRITES (+\$10. SURCHARGE)

ROAST FILET MIGNON (+\$12. SURCHARGE)

CAVATELLI BOLOGNESE

SPINACH RAVIOLI

RISOTTO OF THE DAY

HOMEMADE DESSERT

YOUR CHOICE OF ANY REGULAR DESSERT

Before placing your order, please inform your server if a person in your party has a food allergy.

APPETIZERS

+ TUNA TARTARE* 14.
sushi grade tuna, srirachi aioli, potato gaufrette

FRITTO MISTO 14.
shrimp, scallops, calamari, lemon, zucchini semolina dusted & remoulade

+ SICILIAN KISSED CALAMARI 13.
spiced tomato sauce with black olives & capers

SHRIMP SPRING ROLL 12.
crispy, wasabi aoli, carrot - sesame slaw

+ EMPANADAS 12.
baked organic chicken & chorizo stuffed pastries with creamy guacamole

+ SEA SCALLOPS 14.
with babaganoush: puree of roasted eggplant, garlic & e.v.o. oil

+ CHARRED BABY OCTOPUS 15.
cherry tomatoes, chickpeas, white beans, rosemary

+ P.E.I. MUSSELS 12.
steamed in a savory yellow curry broth

+ CAPRESE 11.
fresh mozzarella, tomatoes, roasted peppers, basil

POLPETTINE 9.
organic chicken - sage meatballs, spicy tomato jam, gorgonzola sauce, celery chiffonade

CHARCUTERIE 16.
chef's selection of sliced cured italian meats & cheese

SALADS

+ CAULIFLOWER SALAD 11. / 16.
cheddar curds, pumpkin seeds, brussel sprouts, dried cherries, citrus vinaigrette

+ SIMPLE SALAD 9. / 14.
organic cherry tomatoes, english cucumbers, red onion, baby greens, balsamic vinaigrette

++ CAESAR 10. / 15.
grana padano slivers, house croutons, baby romaine, caesar dressing

+ BEET CARPACCIO 11. / 16.
sliced beets, asparagus, red onion & goat cheese

to any entree salad add:

organic chicken: \$8.
wild gulf shrimp: \$10.
king salmon filet: \$13.

- PASTA -

- CAVATELLI 12. / 22.
scroll shaped, basil, organic filet mignon bolognese
- SPINACH & RICOTTA RAVIOLI 12. / 22.
prosciutto, organic mushrooms, peas, touch of cream
- PAPPARDELLE 13. / 24.
pulled lamb shank & red wine braising sauce
- FETTUCCHINE 14. / 26.
fresh shrimp & ratatouille ragout

GLUTEN FREE PASTA AVAILABLE UPON REQUEST
WHOLE WHEAT PASTA AVAILABLE UPON REQUEST

- RISOTTO -

- + RISOTTO DEL GIORNO P/A
chef's arborio rice preparation of the day

- OLD SCHOOL -

(a selection of classic Red dishes)

- + SHRIMP CURRY 27.
fresh gulf shrimp, yellow curry reduction, jasmine rice, haricot verts, mango chutney
- ++ TUNA* 30.
sushi grade #1, pan seared, wasabi aioli, sweet soy, jasmine rice, haricot verts
- + PAELLA 29.
shrimp, scallops, calamari, mussels, chorizo, spiced chicken, saffron rice primavera
- + CAPRICCIOSA 25.
organic chicken cutlet, pounded thin, lightly (gf) breaded, pan golden baby arugula, mozzarella, red onion, tomato
- ++ STEAK FRITES* 37.
painted hills / grass fed / grilled shell steak spicy gorgonzola sauce & house fries

NOUVEAU -

(new dishes representing the season & the market)

- + SCOTTISH SALMON* 30.
grilled, sweet onion brodo & charred cherry tomatoes
- + CHICKEN FLORENTINE 25.
organic breast of chicken, red wine glaze, spinach & fontina crust, garlic mashed potatoes
- + ROAST CHICKEN 27.
organic young 1/2 chicken, salmoriglio drizzle & roasted ratatouille ragout
- GRASS FED BURGER* 22.
fresh mozzarella, berkshire bacon, brioche bun, tomato & lettuce, spiced tomato jam, house parmesan fries
- + FILET MIGNON* 39.
organic / roasted red wine braised pearl onions & potato - kale gratin
- + BEEF BOURGUIGNON 30.
grass fed short rib, crispy lardons, dijon, baby carrots, fingerling potatoes, pearl onions, rich beef- red wine broth

- SIDES -

- + organic ROAST BRUSSELS SPROUTS 8.
- + organic GLAZED BABY CARROTS 8.
- + organic SAUTEED BABY SPINACH 8.
- + organic RATATOUILLE 9.
cherry tomatoes, eggplant, fennel, bell pepper, zucchini, herbes de provence
- + MASHED POTATOES 8.
hand milled, roasted garlic, beef gravy

+ NATURALLY GLUTEN FREE
++ GF UPON REQUEST requires modifications

* THIS MENU ITEM IS COOKED TO ORDER .
consuming raw and undercooked meat may increase your risk of food borne illness especially if you have certain medical conditions.