



"The Art of Rhode Island Cooking"

\$19.95 Per Person

Menu Available Sunday - Wednesday

Build your own wine flight from our wines by-the-glass
or use our course pairings for only \$9

Add a bottle of LINDEMANS Wine (white or red) for only \$15

APPETIZER Choose One

Arugula Salad

Baby Arugula with Parmigiano-Reggiano, Lemon
and Extra Virgin Olive Oil
Oyster Bay Sauvignon Blanc - New Zealand

Caesar Salad

Brioche Croutons and White Anchovies
Bivio Pinot Grigio - Italy

Clam Chowder

Chopped Clams, Potatoes, Bacon, Cream and Fresh Thyme
Alamos Chardonnay - Mendoza

Baked Three Onion Soup Gratinee

French Crouton Topped with Gruyere
Robert Mondavi 'Private Selection' Riesling - Napa

ENTREE Choose One

Grilled Atlantic Salmon

Served with a Creamy Herb and Lemon Risotto,
Sautéed Mushrooms
Cono Sur "Bicycle" Pinot Noir - Chili

Veal Bolognese

Served Over Orecchiette Pasta with Basil
and Parmigiano-Reggiano
Cline Zinfandel - Sonoma

Smothered Steak Frites

Sliced Hand Cut Top Sirloin, Topped with Roasted Red
Peppers, Onion and Melted Provolone Cheese, Hand Cut
Herb Fries Tossed in Chicken Jus
Trincherio, Cabernet Sauvignon - California

Chicken Milanese

Tuscan White Beans with Panchetta, Roasted Root
Vegetables, with a Light Sage Cream.
Zonian Chianti - Tuscany

DESSERT Choose One

Crème Brulee

Lunetta Prosecco - Italy

Chocolate Bread Pudding

with Gifford's Vanilla Ice Cream and a Touch of Cocoa
Taylor Fladgate 10 year - Port

