

## **DINNER PLATED MENU**

### **Salads**

#### ***Insalata Caprese—\$7.00***

*Mozzarella, Tomato, Mixed Greens, Prosciutto, Cracked Black Pepper,  
Sea Salt, Balsamic Vinegar Reduction*

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#### ***Roast Beets and Endive Salad—\$8.00***

*Radicchio, Boston, Endive, Frisee, Marinated Red Beets and Orange  
Slices,*

*Gorgonzola, Spiced Walnuts and Balsamic Vinaigrette*

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#### ***Town and Country—\$6.00***

*Radicchio, Romaine, Arugula, Candied Almonds, Pear, Dried  
Cranberries, Bleu Cheese and Poppy Seed Dressing*

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#### ***Caesar Salad—\$5.00***

*Crispy Romaine Lettuce, Croutons, Parmesan Cheese,  
Garlic Anchovy Vinaigrette*

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#### ***Raspberry Walnut Salad—\$7.00***

*Mesclun Greens, Radicchio, Endive, Fresh Raspberries, Toasted Walnuts  
Warm Goat Cheese Fritter with Raspberry Vinaigrette*

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#### ***Spinach Salad—\$5.00***

*Wilted Spinach Salad, Sliced Apple and Oranges  
Warm Brie Dressing*

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#### ***Grilled Portobello and Arugula—9.00***

*Toasted Pinenuts, Parmesan, Sundried Tomatoes  
Basil Vinaigrette*

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