

Pasta & Risotto

Gluten & Whole Pastas Available Please add \$2

HOMEMADE POTATO GNOCCHI POMODORO 18.95

PENNE BOLOGNESE 18.95

Beef & Veal Ragu

SPAGHETTI AL PESCIATORE 28.95

Shrimp/Scallops/Mussels/Pomodoro Sauce

ORECCHIETTE 19.95

Bacon/Rapini/Black Olives/Spicy Olive Oil

PAPPARDELLE CON FUNGHI 19.95

Porcini Mushroom Cream Sauce/Crispy Prosciutto

STROZZAPRETI ALLA VODKA 19.95

Bacon/Vodka Infused Blush Sauce

MUSHROOM & GOAT CHEESE RISOTTO 19.95

Finished with a Truffle Olive Oil

Entrees

POLLO AL MATTONE 28.95

Brick Pressed Organic 1/2 Chicken Topped with Herb Butter Served with Roasted Potatoes & Brussels Sprouts with Smoked Bacon

VEAL PARMIGIANA 24.95

With Fresh Spaghetti Pomodoro

10 OZ NEW YORK STEAK 35.95

Char Grilled USDA PRIME - Served with Chef's Daily Potato & Market Vegetables

KOBE BURGER 19.95

8oz US Wagyu with Brick Cheese, Arugula, Tomato & a Sriracha Aioli. Served with French Fries

PROVIMI LIVER & ONIONS 24.95

In a Red Wine Mushroom Sauce. Served with Market Vegetables & Daily Potato.

VEAL & SHRIMP 35.95

12 oz Grilled Veal Chop & Jumbo Shrimp With a Marsala Jus, Truffled Polenta, Rapini & Blistered Tomatoes

SEAFOOD PAELLA 28.95

Shrimp/Chicken/Mussels/Chorizo/Squid Saffron Infused Bomba Rice

PAN SEARED BRANZINO 28.95

Crispy Lemon Gnocchi/Cherry Tomatoes Fresh Arugula/Parsley Oil

GRILLED SALMON FILET 25.95

White Wine & Herb Butter with Basmati Rice & Market Vegetables

SOLSTICE SEAFOOD PLATTER FOR 2 94.95

Salmon/Scallops/Shrimps/Mussels/Lobster Tail

Sides & Additions

FOUR TIGER SHRIMPS 16.95

5OZ LOBSTER TAIL 21.95

SAUTEED RAPINI 8.95

SAUTEED ONIONS OR MUSHROOMS 6.95

BRUSSELS SPROUTS & SMOKED BACON 8.95

TRUFFLED POLENTA 6.95