

## Today's Specials

### Appetizers/Salads

**Bruschetta del giorno.....\$13.00**

*Grilled bread with Chef's topping creation of the day*

### Main Courses

**Veal chop \*\*\* (wine suggestion: \*\*Federalist Zinfandel\*\*) .....\$40.00**

*A wonderful 16 Oz French cut veal chop, grilled to perfection, served with a green peppercorn /brandy sauce, vegetable and potato*

**Lake Brome Duck \*\*\* (wine bottle suggestion: Barbaresco ) .....\$39.00**

*Half duck from Lake Brome slow roasted, served with sauce of the day*

**Eggplant Tower \*\*\* (wine bottle suggestion: Rose'Cos de mas) ....\$27.00**

*Fresh eggplant coated with panko Japanese rice crumb, filled with mozzarella, fresh tomato and pesto, baked in the oven till crispy, with pasta.*

**Mama's Chicken \*\*\* (wine bottle suggestion: Barbaresco ) .....\$32.00**

*House Specialty: Herb rubbed chicken, slow roasted, artichoke, olives, tomatoes, roasted potatoes*

**Atlantic Salmon \*\*\* (wine suggestion: Arneis del Piemonte) .....\$30.00**

*Wild salmon fillet sautéed with delicate wine/lemon/caper sauce*

**Ravioli del giorno: ask wait person--\$ Market Price**

**Manicotti del giorno: ask wait person--\$ Market Price**

**Risotto del giorno: ask wait person--\$ Market Price**

*\*Special thanks to our product partners: Mazza Farms, Reinhart, Squash Valley, 3 Crows Farm, Stowe Seafood, Us Foods, Trattoria La Festa gardens, Evergreen Gardens, Vermont Salumi, Georgette Huffman Farm\**

**\*\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness\*\*\***

**\*\*\* A 20% service charge will be added to all parties of 6 or more\*\*\***