

ANTIPASTI

ZUPPA DEL GIORNO

Cup \$ 3.50 Bowl \$ 4.50

BUTTERNUT SQUASH RAVIOLI \$ 9.00

With SAUTEED Spinach, Almonds, BROWN BUTTER AND SAGE

PANCETTA WRAPPED SHRIMP \$ 11.00

WOOD OVEN ROASTED WITH CAPONATA AND FRISEE SALAD

MUSSELS MARINARA \$ 9.00

FRESH MUSSELS SAUTEED in a RICH TOMATO SAUCE WITH FENNEL, CAPERS AND OLIVES

BRUSCHETTA TRIO \$ 8.00

TOASTED BAQUETTE WITH TOMATO, BASIL AND GARLIC, BUTTERNUT SQUASH WITH PROSCUITTO AND SAGE, GOAT CHEESE AND FIG

TENDER FRIED CALAMARI \$ 9.00

SERVED WITH COCKTAIL SAUCE AND LEMON

SMOKED SALMON TORTILLINI \$ 10.00

CHEESE TORTELLINI TOSSED WITH SMOKED SALMON AND JULIENNE VEGETABLES IN A PARMESAN CREAM Spiked with Vodka

INSALATA

CAESAR CON TIQLIO \$ 7.50

HEARTS OF ROMAINE TOSSED IN CAESAR DRESSING WITH GARLIC CROUTONS AND AGED PARMESAN
With CALAMARI \$ 12.00 With CHICKEN \$ 14.00

MIXED GREEN SALAD \$ 8.00

With CANDIED PECANS, GOAT CHEESE AND RED GRAPES, TOSSED IN ROASTED GARLIC AND BALSAMIC VINAIGRETTE

Baby SPINACH AND ARUGULA SALAD \$ 8.00

With ORANGES, OLIVES AND SHAVED ASIAGO CHEESE, TOSSED IN MEYER LEMON AND HONEY VINAIGRETTE

BUTTER LETTUCE AND ENDIVE Salad \$ 8.00

With Red Apples, TOASTED WALNUTS AND GORGANZOLA CHEESE, TOSSED IN CIDER VINAIGRETTE

Pizza

SAUSAGE AND PEPPERONI \$ 14.00

Mild Italian SAUSAGE, PEPPERONI, PANCETTA, ROASTED TOMATO SAUCE, FRESH TOMATOES, ROASTED GARLIC, MOZZARELLA, FONTINA AND PARMESAN

Smoked Chicken \$ 14.00

HOUSE SMOKED CHICKEN, BARBEQUE TOMATO SAUCE, SWEET RED ONION, MUSHROOMS, MOZZARELLA AND MANCHEGO CHEESES

TOMATO AND FRESH MOZZARELLA \$ 14.00

ROMA TOMATOES, FRESH MOZZARELLA, BASIL PESTO, CARAMELIZED SHALLOTS AND ARUGULA

PASTA

SPAGHETTI BOLOGNESE \$ 17.00

SPAGHETTI PASTA IN TOMATO AND CREAM RAQOUT WITH GROUND VEAL, PORK, BEEF AND PANCETTA, Topped with RICOTTA CHEESE

FARFALLE WITH SHELLFISH \$ 18.00

BOWTIE PASTA IN BASIL PESTO CREAM WITH SCALLOPS, SHRIMP AND CRAB, GARNISHED WITH FRESH TOMATO, PINE NUTS AND PARMESAN

PENNE WITH CHICKEN \$ 17.00

PENNE PASTA TOSSED WITH CHICKEN AND VEGETABLES IN A ROASTED GARLIC AND PARMESAN CREAM

RISOTTO OF THE DAY

CHEF'S DAILY CHOICE, MARKET PRICE

ENTREES

CHICKEN SANDWICH \$ 13.00

GRILLED BREAST OF CHICKEN ON CIABATTA BREAD WITH FONTINA CHEESE, AVOCADO, LETTUCE, TOMATO AND LEMON-ARTICHOKE SPREAD, SERVED WITH PETITE SALAD

CHEESEBURGER \$ 13.00

Grilled Angus Chuck Burger on Focaccia Roll with Pancetta, Provolone, Red Leaf, Tomato, Onion and Pickle, Served with Parmesan Fries

Chicken Balsamico \$ 19.00

Pan Roasted Breast of Fulton Valley Chicken on Basil Pesto Risotto Cake with Vegetable Pearls and Aged Balsamic Reduction

Fillet of Salmon \$ 23.00

Sauteed Atlantic Salmon with Warm Peppercorn and Citrus Vinaigrette, Wilted Baby Spinach, Pecan Wild Rice and Seasonal Vegetables

Braised Beef Short Ribs \$ 26.00

8 Hour Braised, Choice Beef Short Ribs with Truffle Polenta, Root Vegetables and Braising Liquid Reduction

Grilled Lamb Chops \$ 27.00

Lemon and Rosemary Marinated Lamb Chops with Whole Grain Mustard Glaze, Roasted Fingerling Potatoes and Seasonal Vegetables

Rib Eye Steak \$ 29.00

Grilled Choice Rib Eye Steak with Gorgonzola Cheese and Port Wine Demi Glace, Horseradish Mashed Potatoes, Seasonal Vegetables

HILTON EAT RIGHT

Flat Iron Steak \$ 23.00

Pepper Crusted Flat Iron Steak, Served with Balsamic Glazed Cipollini Onions, Roasted Garlic Cloves and Grilled Sweet Peppers

Turkey Panini \$ 12.50

Smoked Turkey Breast, Monterey Jack Cheese, Spinach and Onions with a Red Pepper Pesto Dressing on Whole Wheat Bread

Vegetable Wrap \$ 12.00

Roasted Vegetables and Sun-dried Tomato Hummus Wrap with Roasted Peppers, Mushrooms, Onions and Zucchini in a Whole Wheat Tortilla