

Appetizers

Veronese Shrimp Gorgonzola **GF**

Shrimp sautéed with onions in gorgonzola wine sauce, served with grilled focaccia. 9.95

Dalí Calamari

Hand tossed calamari, fried and coated with tangy chili-barbecue sauce. 10.50

Purist Ahi **GF**

Pepper crusted rare ahi tuna served over seaweed salad with pickled ginger and wasabi, drizzled with mandarin orange glaze. 10.95

Merino Peruvian Wings **GF**

Seven jumbo spicy, Peruvian seasoned chicken wings, oven roasted and served with bleu cheese and celery. 9.95

Winslow Wontons

Homemade fried wontons stuffed with lump crab and cream cheese, served with sweet and sour dipping sauce. 9.50

Donatello Dipper

Baked parmesan artichoke dip, topped with melted cheddar and served with toasted baguette. 8.95

Kandinsky Quesadilla

Roasted vegetable quesadilla with portobello mushrooms, roasted red peppers and eggplant with creamy gouda cheese, topped with honey dijon and barbecue sauce, served with sour cream and guacamole. 9.50

Rodrigue Cajun Quesadilla

Grilled Cajun steak with onions, red peppers, bleu cheese and mozzarella. Served with sour cream and fresh pico de gallo. 12.95

Monet Mussels **GF**

North Atlantic mussels prepared with your choice of our homemade marinara sauce or in garlic white wine sauce, served with grilled focaccia bread. 9.95

Mini Pieta

Appetizer portion of our eggplant rollatini, lightly battered and fried eggplant stuffed with roasted peppers, ricotta and mozzarella cheese in a tomato vodka sauce. 8.95

Flatbreads

The Met

Buffalo chicken with onions, bleu cheese and mozzarella. 11.00

Uffizi

Traditional margherita with sauce, roasted tomatoes, fresh mozzarella and basil with a drizzle of olive oil. 8.95

Louvre

Lump crab meat, roasted tomato, spinach and mozzarella cheese. 14.50

Sandwiches

Sandwiches served with beer-battered french fries. Substitute Sweet Potato Fries for \$1.25

Leighton **GF**

All-breast chicken salad with grapes and slivered almonds with lettuce on toasted whole wheat bread. 11.95

Bower **GF**

California turkey burger, grilled and topped with gouda cheese, lettuce, tomato, avocado and chipotle mayo. 12.50

O'Keeffe

Our delicious homemade shrimp salad with lettuce and tomato on toasted sourdough bread. 14.95

Vettriano

Grilled flat iron steak on French baguette with Monterey Jack cheese, lettuce, tomato and chipotle mayo. 14.50

Rembrandt **GF**

Blackened salmon with, bacon, lettuce and tomato on focaccia bread with pesto mayo. 15.95

Wyeth

Classic club - house roasted turkey breast with Swiss cheese, bacon, lettuce, tomato and mayo on toasted whole wheat bread. 11.95

Dinner Specialties

Pieta

Eggplant lightly battered and fried, rolled up with roasted peppers, ricotta cheese, mozzarella cheese, in a tomato vodka sauce, served with pasta and seasonal vegetable selection. 20.75

Tahiri **GF**

Moroccan style chicken sautéed with onions, eggplant, garlic and raisins in spicy tomato broth over basmati rice. 20.95

Masaccio **GF**

Three grilled double lamb chops drizzled with cranberry-peppercorn demi-glaze, served with Yukon Gold smashed potatoes and seasonal vegetable selection. 29.95

Hopper **GF**

Shrimp and chicken with red and green peppers sautéed with spicy Caribbean seasonings, served over yellow rice and topped with pineapple salsa. 23.95

Mona Lisa **GF**

Grilled salmon topped with cherry tomatoes in a rose cream sauce over Yukon Gold smashed potatoes, served with seasonal vegetable selection. 24.95

Sarakana

Chicken, shrimp, peas and peppers with pineapple sautéed in coconut-curry sauce, served over basmati rice. 23.95

Last Supper **GF**

Classic paella with shrimp, clams, chicken, sausage, mussels, onions and peas simmered in tomato broth with saffron rice. 25.50

Raphael

Succulent grilled salmon filet topped with creamy dijon sauce, served with Yukon Gold smashed potatoes and seasonal vegetable selection. 24.95

Picasso **GF**

Ten ounce grilled filet mignon topped with roasted garlic butter, served with Yukon Gold smashed potatoes and seasonal vegetable selection. 33.00

Da Vinci

Tender all-natural chicken breast with mushrooms and chopped tomatoes in wine sauce with a hint of balsamic vinegar, served with Yukon Gold smashed potatoes. 19.95

Van Gogh

Six ounce grilled filet mignon paired with a five-ounce crabcake, served with Yukon Gold smashed potatoes and seasonal vegetable selection. *Market Price*

Maryland Masterpiece

Your choice of one or two of our five-ounce jumbo lump crabcakes, served with Yukon Gold smashed potatoes and seasonal vegetable selection. *Market Price*

Renaissance

Chicken breast topped with spinach and mozzarella with mushrooms in madeira wine sauce, served with Yukon Gold smashed potatoes. 20.95

Substitutions are subject to an additional charge.

Signature Pastas

Tivoli

Grilled Cajun steak over penne pasta with gorgonzola cream sauce with onions and portobello mushrooms. 25.95

Botero

Jumbo shrimp and spaghetti with onions and peppers in a smoky chipotle tomato sauce with a touch of cream. 23.95

Cézanne

Spaghetti tossed with fresh cherry tomatoes, capers and garlic, sautéed in extra virgin olive oil with a tomato reduction, topped with fresh mozzarella. 17.50

Michelangelo

Jumbo shrimp in vodka cream sauce with mushrooms and sundried tomatoes tossed with penne pasta. 23.95

Starry Night

Spicy Chorizo sausage and chicken in marinara sauce over penne pasta sprinkled with imported parmigiano. 20.95

Botticelli

Penne pasta with mushrooms and fresh cherry tomatoes tossed with our homemade pesto, topped with feta and parmigiano cheeses- available with chicken or with grilled shrimp. 17.50

with Chicken 21.50 with Shrimp 23.95

Entrée Salads

Artful Garden Salad **GF**

Mixed greens, red onion, carrots and tomatoes with roasted almonds, tossed with tangy apple cider vinaigrette, or with your choice of dressing. 7.95

Abstract Salad **GF**

Fresh blackened salmon with mixed greens, red onions, capers and tomatoes with your choice of dressing. 15.95

Surreal Caesar

The classic caesar, with shaved imported parmigiano, served with garlic toast. 7.95

Baroque Salad **GF**

Crisp romaine, grilled chicken, red onions, capers, sundried tomatoes and feta cheese tossed with balsamic vinaigrette. 11.95

Romanesque Salad **GF**

Fresh grilled tuna steak on a mix of greens with cherry tomatoes, cucumbers, and black olives tossed in lemon vinaigrette and sprinkled with imported parmigiano. 15.95

Miró Salad

Fresh Santa Fe salad with romaine lettuce, tomato, chicken, corn, black beans, and shredded cheese tossed in barbeque-ranch and topped with tortilla chips. 12.75

Add To Any Salad:

Grilled Chicken 4.50 or
Grilled Shrimp, Tuna Steak or Salmon 7.95

Murillo Lettuce Wraps

Build your own lettuce wraps with crisp leaves of romaine, grilled chicken, cucumbers, bean sprouts, carrots and noodles, served with mandarin orange and sesame ginger dipping sauces. 12.95

Nouveau Salad **GF**

Spring mix with gorgonzola cheese, honey roasted pecans and cranberries, tossed with balsamic vinaigrette. Large 9.50 • Small 5.50

Hokusai Salad

Romaine, shredded cabbage, carrots, chicken breast, mandarin oranges, crispy wontons, scallions and almonds tossed in sesame ginger dressing. 11.95

Cassatt Salad **GF**

Baby spinach, fresh strawberries, apples and honey roasted pecans, tossed with apple cider vinaigrette and topped with goat cheese. 10.50

Dressings: House - Gorgonzola Vinaigrette, Balsamic Vinaigrette, Parmesan Peppercorn, Sesame Ginger, Honey Mustard, Bleu Cheese, Apple Cider Vinaigrette

Side Dishes - 4.50

Sautéed Spinach Yukon Gold Smashed Potatoes Beer-Battered French Fries
Sweet Potato Fries Vegetable of the Day Side Salad

Available as Gluten Free - **GF** Please specify when ordering | Vegetarian - **V**

Please note that a Split Plate Charge of \$3.00 will be applied to shared dishes.

Please be aware that for parties of 8 or more, 18.5% gratuity will be included in your check.