

APPETIZERS

CALAMARI- Lightly breaded and flash fried served with fennel remoulade and cocktail sauce \$10.5

BRUSCHETTA- Toasted ciabatta bread topped with a Roma tomato, garlic and fresh basil relish \$7.5

PANCETTA WRAPPED PRAWNS- Jumbo prawns wrapped in pancetta and grilled \$15

ANTIPASTO- A rustic array of imported Italian meats and cheeses \$11.5

SPINACH DIP- A creamy garlic and spinach cream sauce with toasted ciabatta crostini \$8

LAMB LOLLIPOPS- Lamb chops marinated in mint, oregano, garlic and lemon zest \$15

FRIED RAVIOLI- Deep-fried jumbo ravioli with a side of marinara \$8

STEAMED MUSSELS AND CLAMS- Served in a white wine, garlic and light butter sauce \$11

SOUPS AND SALADS

HOUSE SALAD- A blend of romaine, radicchio and butter lettuce tossed with Roma tomatoes, red onion and gorgonzola cheese with a traditional Italian vinaigrette \$6

CAESAR SALAD- Romaine lettuce topped with aged parmesan cheese and rustic croutons \$6

SPINACH SALAD- Baby spinach tossed in white balsamic Dijon vinaigrette, crispy pancetta and hard cooked egg with navel orange segments \$8

CAPRESE SALAD- Imported buffalo mozzarella and Roma tomatoes drizzled with balsamic vinegar \$13

DAILY SALAD- Please ask your server for the salad special of the day! MP

Add grilled chicken, prawns or salmon to any any salad for \$6

SOUP- Bowl \$5 Cup \$3

PASTA

CHICKEN AND BROCCOLI- Penne pasta with sautéed chicken and broccoli, red pepper flakes and light cream sauce \$13

SPAGHETTI AND MEATBALLS- The all-time classic \$14

LASAGNA- Six layers of pasta with Bolognese sauce \$15

FETTUCCHINE ALFREDO- Cheese alfredo sauce and fettuccine noodles \$13

CALABRESE SAUSAGE- Spicy Italian sausage with marinara, roasted peppers and onions with fettuccine \$15

RAVIOLI- Grande cheese filled ravioli with our marinara sauce \$14

PRAWNS AND FETTUCCHINE- Jumbo prawns with artichoke hearts, sun dried tomatoes and crimini mushrooms sautéed in a creamy lemon butter sauce with fettuccine pasta \$16

SPAGHETTI- With or without meat sauce \$12

GNOCCHI GORGONZOLA- Gnocchi, Roma tomatoes, and spinach tossed in a creamy gorgonzola sauce \$15

ENTREES

DAILY SEAFOOD- Please ask your server for the fish special of the day! AQ

GRILLED SALMON- Grilled Atlantic salmon with seasonal vegetables and garlic mashed potatoes \$20

GRILLED RIBEYE- Grilled and finished with truffle oil, and accompanied by garlic mashed potatoes and sautéed spinach \$18

CHICKEN PARMESAN- Breaded chicken breast with house marinara, mozzarella, spaghetti and vegetables \$18

CHICKEN PICATTA- Sautéed chicken scaloppini with lemon caper butter sauce, risotto and vegetables \$18

CHICKEN MARSALA- Sautéed chicken scaloppini finished with a mushroom marsala demi-glace, garlic mashed potatoes and vegetables \$18

SEAFOOD CIOPPINO- Jumbo prawns, clams, mussels, shrimp, calamari and fresh fish stewed together in a garlic tomato broth \$20

CRAB AND SHRIMP CAKES- Crabmeat and bay shrimp served with fennel rémoulade and grilled vegetables \$19

SANDWICHES

All sandwiches are served with your choice of
French Fries, House Salad or Caesar Salad
Available daily 11AM-5PM

MEATBALL- Housemade meatballs and marinara sauce with melted provolone cheese \$9.5

CHEESEBURGER- Served on a ciabatta roll and garnished with all of the classics! Please choose mozzarella, provolone or gorgonzola \$11

CRAB CAKE- Sweet tomatoes, arugula, and fennel rémoulade on toasted foccacia \$13

SALMON CLUB- Grilled filet with pancetta, avocado, tomatoes, red onions and lemon thyme aioli on toasted ciabatta \$11

CHICKEN SALTIMBOCCA- Grilled herb-marinated chicken, prosciutto, tomatoes, provolone cheese with pesto aioli \$10

GRILLED TRI TIP- Roma tomatoes, horseradish aioli, red onions, and arugula on toasted ciabatta \$11

CAPRESE SANDWICH- Buffalo mozzarella and Roma tomatoes drizzled with balsamic vinegar, olive oil, and whole leaf basil on a foccacia roll \$8

PIZZA

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JUST CHEESE	\$14	\$18
BOAR- Boar sausage, roasted red potatoes and rosemary	\$18	\$22
GORGONZOLA- Imported gorgonzola, sliced prosciutto and honeyed walnuts	\$18	\$22
SPECIALTY CHICKEN- Grilled chicken, roasted red peppers and feta cheese	\$18	\$22
GOURMET VEGGIE- Portobello mushrooms, cherry tomatoes, roasted peppers, Fontina cheese and mozzarella	\$18	\$22
MEAT AND VEGGIE COMBO- Italian sausage, salami, mushrooms, caramelized onions, Roma tomatoes and baby spinach	\$18	\$22
MARGHERITA- Roma tomatoes, buffalo and regular mozzarella and fresh basil	\$18	\$22
SHRIMP AND PESTO- Tiger shrimp, basil pesto, and mozzarella	\$18	\$22

PIZZA TOPPINGS

Meats \$2 per topping

Anchovies Grilled Chicken Sausage Pepperoni Salami Pancetta Prosciutto

Veggies \$1 per topping

Basil Pesto Black Olives Caramalized Onions Feta Jalapenos Kalamata Olives
Mushrooms Red Onions Garlic Spinach Roasted Peppers Tomatoes
Sun Dried Tomatoes