

## STARTERS

**CHEESE FRITTERS** as featured in *Bon Appétit*, blended cheeses, fried with marinara and honey mustard   Small 5   Full 9.5

**OVEN ROASTED ARTICHOKE CHEESE DIP** artichokes, Swiss and Parmesan cheese blend with focaccia crisps   9.5

**CALAMARI FRITTI** fried with creamy caper pesto sauce and marinara   Small 6   Full 10

**BRUSCHETTA AMERIGO** grilled focaccia bread and melted mozzarella cheese topped with sautéed grape tomatoes, kalamata olives, garlic and basil   9

**TUSCAN CRAB CAKES** jumbo lump crab, baby greens, white bean salsa and lemon basil butter sauce   Small 7   Full 13

**PRINCE EDWARD ISLAND MUSSELS** in garlic wine broth, diced tomatoes, capers and grilled focaccia   12.5

**CHICKEN NOODLE – or – SOUP OF THE DAY**   Cup 4   Bowl 6.5

## SALADS

*We feature the following homemade dressings: Balsamic Vinaigrette, Gorgonzola Vinaigrette, Green Goddess, Dijon Honey Mustard, Parmesan-Peppercorn*

**CAESAR SALAD**   7   with grilled chicken   10   with grilled salmon   11   with grilled beef tenderloin   14

**TOMATO AND MOZZARELLA SALAD** baby greens with grape tomatoes, fresh mozzarella cheese, pickled red onions, croutons and green goddess dressing   8   with grilled chicken   11   with grilled salmon   12

**GOAT CHEESE AND WALNUT SALAD** baby greens in balsamic vinaigrette with grape tomatoes, red onions, roasted red peppers, goat cheese and roasted walnuts   8   with grilled chicken   11   with grilled salmon   12

**ARUGULA WITH FLAME GRILLED APPLES** roasted walnuts, Gorgonzola cheese and Gorgonzola vinaigrette   8   with grilled chicken   11   with grilled salmon   12

**INSALATA NONA** baby greens, roasted red peppers, grape tomatoes, kalamata olives, red onions and grilled asparagus with balsamic vinaigrette   8   with grilled chicken   11   with grilled salmon   12

**MEDITERRANEAN PASTA SALAD** bowtie pasta with olive oil, sun-dried tomatoes, kalamata olives, roasted red peppers, walnuts, Parmesan cheese and capers over mixed greens with focaccia crisps and red chili sauce   9   with roasted chicken   10   with grilled shrimp   12

## BRICK OVEN PIZZA

**MARGHERITA** tomato, basil and fresh mozzarella   10

**PEPPERONI** roasted red bell peppers and gourmet mushrooms   10.5

**SAUSAGE** with pickled red onion and smoked mozzarella cheese   12

**QUATTRO FORMAGGI** Bonnie Blue feta, Asiago, Parmesan, fresh mozzarella cheese and basil walnut pesto sour cream   12

**CHICKEN PESTO PIZZA** with artichokes, roasted garlic and fresh mozzarella   12

## KIDS ITEMS

*All Kids Items include choice of beverage   4.5*

Chicken Strips and Fries   |   Fettuccine Alfredo

Cheese or Pepperoni Pizza   |   Spaghetti

## DESSERTS

**TIRAMISU** vanilla cream and Kahlua chocolate sauce   6.5

**CRÈME BRÛLÉE CHEESECAKE** Chambord and fresh raspberries   7.5

**PECAN BUTTER CRUNCH CAKE** vanilla ice cream and Granny Smith apple cinnamon glaze   6.5

**CHOCOLATE BREAD PUDDING**   with rye whiskey caramel sauce   7

**PEANUT BUTTER BLONDIE** (GLUTEN FREE) with rocky road ganache, topped with vanilla ice cream and chocolate sauce   6.5

**BRAVO GELATO OR SORBET OF THE DAY**   4

*20% gratuity will be added to parties of eight or more for your convenience*

## PASTA

**SPAGHETTI** traditional tomato sauce with jumbo meatball   11

**FETTUCINE IMPERIAL** grilled chicken and pancetta with mushrooms and garlic in Parmesan cheese cream sauce   12.5

**PASTA BOLOGNESE** spaghetti pasta with meat sauce, a touch of cream, Parmesan cheese and fresh basil   11

**FIVE LAYER LASAGNA** layers of fresh pasta with Parmesan cheese, spicy Italian ragu, cream sauce and tomato sauce   11.5

**CANNELLONI AL FORNO** fresh egg pasta stuffed with roasted chicken, ricotta cheese, spinach, fresh herbs and Parmesan cheese, topped with fresh mozzarella and served with tomato and cream sauces   14

**PASTA POMODORO** spaghetti pasta with diced tomatoes, capers, garlic and fresh herbs in an olive oil-marinara sauce   9.5   with grilled chicken   12.5   with grilled shrimp   13.5

**PASTA DI MARE** fresh fish, scallops, mussels and shrimp with caramelized onions, mixed vegetables, Italian sausage and Gemelli pasta in a light seafood broth   15

**GEMELLI AND SAUSAGE IN VODKA TOMATO CREAM** spicy ground sausage, peppers and onions in a vodka tomato cream reduction with Asiago cheese   12.5

**SHRIMP SCAMPI** over angel hair, with white wine garlic butter, scallions and tomatoes   14

**WILD MUSHROOM RAVIOLI** gourmet mushrooms, baby spinach, pan-seared vegetables and sun-dried tomatoes with herb broth on a bed of cheese ravioli   13

**SMOKED CHICKEN RAVIOLI** Parmesan cream sauce, diced tomatoes, scallions and flash fried Roman artichoke   13.5

**THREE CHEESE TORTELLINI WITH JUMBO LUMP CRAB MEAT** tossed in a spiced Parmesan cream sauce with garlic, onions and fresh spinach   14.5

*\*\*Most pasta items available with whole wheat penne or gluten free spaghetti.\*\**

## ENTRÉES

*Add soup of the day, Caesar or house salad to any entree for \$4*

**CHICKEN MARGARITE** flame grilled chicken over angel hair pasta, with mozzarella cheese, basil and choice of tomato sauce, scallion cream or tomato-basil cream sauce   12

**LAYERED EGGPLANT CASSERUOLA** with fresh tomatoes, basil, mozzarella and Parmesan cheese, finished with basil pesto oil.   Served with sautéed mushrooms and spinach   14

**CHICKEN TUSCANY** breaded, sautéed chicken breast over angel hair pasta with a red wine brown sauce, herbs, tomatoes, scallions and gourmet mushrooms   14

**MARSALA** sautéed chicken breasts or veal over angel hair with Marsala wine brown sauce and gourmet mushrooms   Chicken 16   Veal 18.5

**PARMESAN** breaded, sautéed eggplant, chicken or veal over angel hair pasta with traditional tomato sauce, mozzarella and Parmesan cheese   Eggplant 14   Chicken 15.5   Veal 18

**PICCATA** sauteed chicken breast or veal with white wine lemon butter sauce, gourmet mushrooms and capers over angel hair with jumbo lump crabmeat   Chicken 17   Veal 19.5

**CHICKEN ACUTO WITH BLACK BEAN SALSA** flame grilled chicken breasts over black bean salsa with grilled Roman artichokes and green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning   15

**PRIME SIRLOIN** grilled 8 oz center cut sirloin with blended Asiago cheese leek potatoes, green beans and sun-dried tomato herb butter   19.5

**RIBEYE** a 14 oz choice, aged cut grilled and topped with whole grain mustard demi glace.   Served with grilled asparagus and blended Asiago cheese leek potatoes   28.5

**FILET WITH GORGONZOLA & ROSEMARY BUTTER** grilled 8 oz center cut beef filet served with fettuccine alfredo and green beans   32

**HOUSE BRINED DOUBLE CUT PORK CHOP** grilled and served on a bed of mashed sweet potatoes with cider agro dolce and seasonal vegetable   19

**SCALLOPS VENETO** blackened jumbo scallops on a bed of polenta, with lemon basil butter sauce and grilled asparagus   22

**FLAME GRILLED SALMON FILET** with sun-dried tomato herb butter over black bean salsa with green beans   Petite 14   Regular 19.5

**CEDAR WOOD ROASTED FISH OF THE DAY** today’s “flown in fresh” selection roasted on cedar wood with blended Asiago cheese leek potatoes and vegetables   as quoted

*We are proud to offer Allen Brothers Hand Selected Beef*

*\*\*Many of our menu offerings may be easily modified for Vegetarian or Gluten Free diets\*\**