

## 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  
**SHRIMP BISQUE – 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  
**LEO'S PASTA** spaghetti pasta, pancetta, red onion, roasted red peppers and fresh herbs in a white wine marinara with red pepper flakes 9.5 with grilled chicken 12.5 with grilled shrimp 13.5  
**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 GEMELLI** wild mushrooms, baby spinach and goat cheese in a Marsala cream sauce 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 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 pasta 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** sautéed 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 glaze. 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\**