

STARTERS

- CHEESE FRITTERS** As featured in *Bon Appétit*, blended cheeses, fried with marinara and honey mustard. Small 5 Full 9.5
CALAMARI FRITTI Flash fried with creamy caper pesto sauce and marinara. Small 6 Full 10
PORTOBELLO FRENCH FRIES With red chili and creamy caper pesto sauces. Small 5 Full 9
TUSCAN CRAB CAKES Jumbo lump crab, baby greens, white bean salsa and lemon basil butter sauce. Small 6.5 Full 13
PRINCE EDWARD ISLAND MUSSELS In garlic wine broth, diced tomatoes, capers and grilled bruschetta. 12
OVEN ROASTED ARTICHOKE CHEESE DIP Artichokes, Swiss and Parmesan cheese blend with focaccia crisps. 9.5
BRUSCHETTA AL POMODORO Flame grilled Italian bread topped with diced tomatoes, capers and basil with melted mozzarella. 8
MOZZARELLA AND TOMATO BASILICO Fresh mozzarella, red and yellow vine-ripe tomatoes with basil walnut pesto, thinly sliced red onions and balsamic vinaigrette. 8
SOUP OF THE DAY 4

PASTA

Add a soup, Caesar or house salad to any pasta for \$4.00

- CHICKEN MARGARITE** Flame grilled chicken over angel hair pasta, with mozzarella cheese, basil and choice of tomato sauce, garlic butter sauce or scallion cream sauce. 11.5
SPAGHETTI Traditional tomato sauce with jumbo meatball. 11
HAND MADE HOUSE GNOCCHI With choice of spicy Alfredo, gorgonzola or tomato cream sauce. 10.5
PASTA RUSTICA Vermicelli tossed with diced tomato, arugula, onion and garlic in an herb-olive oil, chicken broth. 9.5 With grilled chicken. 12.5 With grilled shrimp. 13.5
FETTUCCHINE IMPERIAL Roasted chicken, ham, garlic and mushrooms in Alfredo sauce. 11
PASTA POMODORO Vermicelli tossed 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
BOW TIE PASTA AND SAUSAGE IN VODKA TOMATO CREAM Spicy ground sausage, peppers and onions in a vodka tomato cream reduction with Asiago cheese. 12
HOUSE SMOKED DUCK AND SAUSAGE PASTA Tossed in a white wine and garlic butter sauce with diced tomatoes, scallions and spices served over angel hair pasta. 13
GOAT CHEESE & PENNE Sun-dried tomatoes, garlic, scallions, diced tomatoes with penne noodles. 9.5 With grilled chicken. 12.5 With grilled shrimp. 13.5
ROASTED VEGETABLE & PENNE Sun-dried tomatoes, peppers, squash, asparagus, garlic and penne pasta tossed in a light herb and pesto chicken broth. 10.5 With grilled chicken. 13.5 With grilled shrimp. 14.5
SHRIMP SCAMPI Over angel hair, with white wine garlic butter, scallions and tomatoes. 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
TENDERLOIN TIP RISOTTO Grilled tenderloin tips on a bed of creamy Parmesan risotto with garlic sautéed green beans. 15
SMOKED CHICKEN RAVIOLI Parmesan cream sauce, diced tomato, scallions and flash fried Roman artichoke. 13

Most pasta items available with whole wheat penne pasta.

TRADITIONAL

Add a soup, Caesar or house salad to any entree for \$4.00

- OVEN ROASTED LASAGNA** Ricotta, mozzarella, sautéed ground beef layered between fresh pasta and topped with tomato sauce and baked. 11.5
CANNELLONI AL FORNO Fresh egg pasta stuffed with roasted chicken, selected cheeses, spinach and herbs, topped with fresh mozzarella and served with tomato sauce and béchamel. 13.5
CHICKEN TUSCANY Breaded, sautéed chicken breast over angel hair pasta, with a red wine brown sauce, herbs, tomatoes, scallions and mushrooms. 14
CHICKEN MARSALA Two sautéed chicken breasts, Marsala wine brown sauce, mushrooms and artichokes over angel hair. 16
CHICKEN PARMESAN Breaded, sautéed chicken breast over angel hair, with tomato sauce, mozzarella and Parmesan cheese. 15.5
EGGPLANT PARMESAN Breaded sautéed eggplant and wood grilled zucchini topped with marinated Portobello mushrooms, mozzarella and house tomato sauce over angel hair. 15
VEAL PARMESAN Breaded, sautéed veal with tomato sauce, mozzarella and Parmesan over angel hair. 18
VEAL PICCATA Pan-roasted and finished with a white wine lemon butter, mushrooms and capers over angel hair. Topped with jumbo lump crabmeat. 19.5

SALADS

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

- CAESAR SALAD** Traditional Caesar with Parmesan cheese. 7
With grilled chicken. 10 With grilled salmon. 11
POLLO SALAD Chicken breast strips fried or wood-grilled over fresh spinach with honey mustard, bacon, tomato, mozzarella cheese and chopped egg. 8.5
ITALIAN CHOPPED SALAD Chopped Genoa salami, pepperoni, cappicola and smoked bacon with feta cheese, black olives, capers, red onion and tomato on a bed of mixed greens with balsamic vinaigrette. 12
ARUGULA WITH FLAME GRILLED APPLES Roasted walnuts, gorgonzola cheese and gorgonzola vinaigrette. 7 With grilled chicken. 10 With grilled salmon. 11
FLAME GRILLED PORTOBELLO MUSHROOM As featured in *Southern Living*, baby greens, roasted walnuts and goat cheese in balsamic vinaigrette. 9.5
GOAT CHEESE AND WALNUT SALAD Assorted mixed greens in balsamic vinaigrette, with tomato, red onions, roasted red peppers with goat cheese and roasted walnuts. 7 With grilled chicken. 10 With grilled salmon. 11
BOW TIE PASTA CAESAR Roasted chicken, sun-dried tomatoes and Parmesan cheese in a pesto and balsamic vinaigrette. 10.5
MEDITERRANEAN PASTA SALAD Bow tie tossed with roasted chicken, olive oil, sun-dried tomatoes, black olives, toasted red peppers, walnuts, Parmesan cheese and capers over mixed greens with focaccia crisps. 10
Substitute grilled shrimp 11.5

HOUSE SPECIALTIES

Add a soup, Caesar or house salad to any entree for \$4.00

- CHICKEN ACUTO WITH BLACK BEAN SALSA** Flame grilled chicken breasts over black bean salsa with green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning. 15
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
FILET WITH GORGONZOLA & ROSEMARY COMPOUND BUTTER Grilled center cut choice beef filet served with green beans and fettuccine Alfredo. 29
DRY-AGED NEW YORK STRIP A 14 oz. Choice, 28 day dry-aged strip steak, grilled and topped with sun-dried tomato and herb butter. With oven roasted red chili potatoes and sautéed spinach. 30
TUSCAN RIBEYE A 14 oz. choice, aged, ribeye steak rubbed with Italian herbs and spices, flame grilled, topped with a garlic parsley brown butter, with blended Asiago cheese leek potatoes and green beans. 24.5
VEAL SALTIMBOCCA Stuffed with mozzarella, ham and sage, oven roasted and served over polenta with sautéed spinach in a tomato brown sauce. 19.5
FLAME GRILLED PORK TENDERLOIN Honey merlot reduction, gorgonzola crumbles, and flash-fried onion strings with blended Asiago cheese leek potatoes and green beans. 19
CEDAR WOOD ROASTED DOUBLE CUT CURED PORK LOIN CHOP Roasted on cedar wood and pineapple glazed with blended Asiago cheese leek potatoes and vegetables. 19.5

BRICK OVEN PIZZA

Our pizza's are 12" oval and prepared with honey yeast dough, whole milk mozzarella and a blend of Parmesan cheeses.

- FARMSTEAD CHEESE** With feta, gorgonzola and Asiago cheese with basil walnut pesto. 11
ITALIAN SAUSAGE & CHEESE With fennel and rosemary. 10.5
HOUSE SMOKED CHICKEN WITH SPINACH With sun-dried tomatoes, spinach ricotta cheese and roasted garlic. 11.5
PEPPERONI With roasted red bell peppers and mushrooms. 10.5
ARTICHOKE & THREE CHEESE. 10.5 With almond wood smoked chicken. 12.5

FOR THE KIDS

- Chicken Strips and Fries 4.5 Pizza 4.5 Fettuccine Alfredo 4.5 Spaghetti 4.5

DESSERTS

- TIRAMISU** Vanilla cream and Kahlua chocolate sauce. 6.5
CRÈME BRÛLÉE CHEESE CAKE With Chambord and fresh raspberries. 9
CHOCOLATE PECAN FUDGE BROWNIE Pecan praline ice cream, caramel & white chocolate sauce. 6.5
PECAN BUTTER CRUNCH CAKE Vanilla ice cream and a Granny Smith apple cinnamon glaze. 6.5
KEY LIME PIE Amaretto whip cream, made with Key Lime juice. 6.5