

STARTERS

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

Small 6 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 4.5 Bowl 6.5

SALADS

we feature the following homemade dressings: Balsamic Vinaigrette, Dijon Honey Mustard, Parmesan-Peppercorn, White Balsamic Vinaigrette & Gorgonzola Vinaigrette

CAESAR SALAD 7 with grilled chicken 10

with grilled salmon 11 with grilled beef tenderloin 14

CAPRESE TOWER fresh mozzarella, sliced tomatoes and basil with red onions and white balsamic vinaigrette 8

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 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 white balsamic vinaigrette 8

with grilled chicken 11 with grilled salmon 12

MEDITERRANEAN PASTA SALAD whole wheat penne with olive oil, sun-dried tomatoes, black olives, roasted red peppers, walnuts, Parmesan cheese and capers over mixed greens with focaccia crisps, balsamic vinaigrette and red chili sauce 8 with roasted chicken 10

with grilled salmon 11

BRICK OVEN PIZZA

MARGHERITA tomato, basil and fresh mozzarella 10

PEPPERONI roasted red bell peppers and gourmet mushrooms 10.5

HOUSE SMOKED CHICKEN & SPINACH with sun-dried tomatoes, ricotta cheese and roasted garlic 11.5

SALMON & DILL whipped mascarpone, mozzarella cheese, dill, red onions, capers and salmon 12

ITALIAN SAUSAGE & CHEESE with fennel and rosemary 10.5

KIDS ITEMS

All Kids Items include choice of soft drink 5

Chicken Strips and Fries | Fettuccine Alfredo

Cheese or Pepperoni Pizza | Spaghetti

DESSERTS

TIRAMISU vanilla cream and Kahlua chocolate sauce 6.5

CHEESECAKE with fresh berries 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

KEY LIME PIE with whip cream 6.5

BRAVO GELATO OR SORBET OF THE DAY 4

PASTA

SPAGHETTI traditional tomato sauce with jumbo meatball 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

GOAT CHEESE & PENNE sun-dried tomatoes, garlic, scallions and diced tomato with penne pasta 9.5 with grilled chicken 12.5

with grilled shrimp 13.5

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

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

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

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

LAMB RAGU over gemelli with feta cheese and fresh mint 17

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 \$4.00

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 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 breast 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 with traditional tomato sauce, mozzarella and Parmesan cheese Eggplant 14 Chicken 15.5 Veal 18

PICCATA pan-roasted 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

BISTRO STEAK choice, Teres Major steak grilled and topped with veal demi glace. Served with oven roasted fingerling potatoes and grilled asparagus 17

FILET WITH TRUFFLED MUSHROOM RAGOUT grilled center cut beef filet topped with truffled mushroom ragout and served with Asiago cheese leek potatoes and fresh vegetables 31

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 Asiago cheese leek potatoes and vegetables as quoted

CEDAR WOOD ROASTED DOUBLE CUT CURED PORK LOIN CHOP with pineapple glaze, Asiago cheese leek potatoes and vegetables 19.5

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

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