



FAX MENU

TO: _____

FROM: _____

NUMBER OF PAGES: _____

DATE: _____

1920 West End Avenue
Nashville, TN 37203
(615) 320-1740 FAX: (615) 320-0644

STARTERS

CHEESE FRITTERS as featured in *Bon Appétit*, blended cheeses, fried with tomato sauce 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, Green Goddess, Gorgonzola Vinaigrette, 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

ARUGULA WITH FLAME GRILLED APPLES roasted walnuts, Gorgonzola cheese and Gorgonzola vinaigrette 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

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 11

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

PASTA POMODORO spaghetti pasta 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

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

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

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

WILD MUSHROOM RAVIOLI 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

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

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 sauce 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 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 ounce center cut sirloin with blended Asiago cheese leek potatoes, green beans and sun-dried tomato herb butter 19.5
- FILET WITH GORGONZOLA & ROSEMARY BUTTER** grilled 8 ounce center cut beef filet served with fettuccine alfredo and green beans 32
- RIBEYE** a 14 ounce choice, aged cut grilled and topped with whole grain mustard glaze. Served with grilled asparagus and blended Asiago cheese leek potatoes 28.5
- 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

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

BRICK OVEN PIZZA

- MARGHERITA** tomato, basil and fresh mozzarella 10
- PEPPERONI** roasted red bell peppers and gourmet mushrooms 10.5
- QUATTRO FORMAGGI** Bonnie Blue feta, Asiago, Parmesan, fresh mozzarella cheese and basil walnut pesto sour cream 12
- SAUSAGE** with pickled red onion and smoked mozzarella cheese 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 CHEESE CAKE** 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, vanilla ice cream and chocolate sauce 6.5
- BRAVO GELATO OR SORBET OF THE DAY** 4

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

LUNCH

SANDWICHES

served with choice of soup, Caesar salad or fries

SMOKED TURKEY PANINI griddle-pressed focaccia, smoked turkey, bacon, caramelized onions, Fontina cheese and roasted coriander aioli 8.5

TOMATO AND MOZZARELLA WRAP flatbread with grape tomatoes, fresh mozzarella cheese, spring mix, pickled red onions and green goddess dressing 7.5

GRILLED CHICKEN WRAP flatbread with grilled chicken, Bonnie Blue Farm feta cheese, roasted red peppers, kalamata olives, spring mix and balsamic vinaigrette. Served with Parmesan-Peppercorn dressing for dipping 7.5

DAILY SPECIALS

Available from 11am to 2pm

MONDAY – CHICKEN COURTBOUILLON grilled chicken breast over angel hair pasta with mozzarella cheese, spicy creole tomato sauce and vegetables 9

TUESDAY – ROASTED CHICKEN & VEGETABLE “LASAGNA” wood grilled chicken and vegetables rolled in pasta sheets with spinach and ricotta cheese. Topped with cream sauce and melted mozzarella cheese 9

WEDNESDAY – NASHVILLE HOT CHICKEN PASTA ALFREDO crispy hot chicken tenders on a bed of creamy fettuccine Alfredo with scallions 9

THURSDAY – PORCHETTA roasted sausage and rosemary stuffed pork loin, sliced and served over asiago leek smashed potatoes with green beans 9

FRIDAY – PLANTATION CHICKEN grilled chicken breast with melted mozzarella cheese over angel hair pasta in a chicken cream sauce with vegetables, peppers and ham. Served with vegetables 9

LUNCH COMBINATIONS

Served 11-4 Daily

SOUP AND SALAD your choice of Chicken Noodle or the soup of the day along with choice of Caesar or Spring Mix salad 8

HALF PIZZA AND SALAD your choice of three authentic pizzas; Margherita, Classic Cheese or Quattro Formaggi pizza, served with choice of Caesar or Spring Mix salad 8

PASTA AND SALAD a half portion of Spaghetti and Meatball, Fettuccine Alfredo or Pasta Pomodoro with choice of Caesar or Spring Mix salad 8

PASTA

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

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

PASTA POMODORO vermicelli, diced tomatoes, capers, garlic and fresh herbs in an olive oil-marinara sauce 8.5

FIVE LAYER LASAGNA layers of fresh pasta with Parmesan cheese, spicy Italian ragu, cream sauce and tomato sauce 10

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

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 sauce 9.5

ENTRÉES

CHICKEN ACUTO flame grilled chicken breast over black bean salsa with grilled Roman artichokes and green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning 10

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

VEAL PICCATA sauteed and finished with a white wine lemon butter, gourmet mushrooms and capers, topped with jumbo lump crabmeat, over angel hair pasta 14

CHICKEN MARSALA sautéed chicken breast over angel hair with Marsala wine brown sauce and gourmet mushrooms 10

FLAME GRILLED SALMON FILET with sun-dried tomato herb butter over black bean salsa with green beans 10

CEDAR WOOD ROASTED FISH roasted on cedar wood with blended Asiago cheese leek potatoes and vegetables as quoted