



FAX MENU

TO: _____

FROM: _____

NUMBER OF PAGES: _____

DATE: _____

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

STARTERS & SMALL PLATES

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 Flash fried with creamy caper pesto sauce and marinara. Small 6 Full 10

BRUSCHETTA AMERIGO Grilled focaccia bread and melted mozzarella cheese topped with sauteed grape tomatoes, kalamata olives, garlic and basil. 8

VEGETABLES FRITTI Tempura asparagus, green beans and zucchini with horseradish aioli. 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 focaccia. 12

SHRIMP BISQUE – or – SOUP OF THE DAY Cup 4 Bowl 6.5

SALADS

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

CAESAR SALAD Traditional Caesar with Parmesan cheese. 7 With grilled chicken 10 With grilled salmon 11 With grilled beef tenderloin 14

CAPRESE TOWER Fresh mozzarella, sliced tomatoes and basil with thinly sliced red onions and white balsamic vinaigrette. 8

ARUGULA WITH FLAME GRILLED APPLES Roasted walnuts, Gorgonzola cheese and Gorgonzola vinaigrette. 7 With grilled chicken 10 With grilled salmon 11

INSALATA SPINACI Baby Spinach with domestic prosciutto, house-made ricotta, candied pecans, strawberries and white balsamic vinaigrette. 9.5 With grilled chicken 12.5 With grilled salmon 13.5

GOAT CHEESE AND WALNUT SALAD Assorted mixed greens in white balsamic vinaigrette, with tomato, red onions, roasted red peppers with goat cheese and roasted walnuts. 7 With grilled chicken 10 With grilled salmon 11

INSALATA NONA Assorted mixed greens, roasted red peppers, grape tomatoes, kalamata olives, red onions and grilled asparagus with white balsamic vinaigrette. 7 With grilled chicken 10 With grilled salmon 11

MEDITERRANEAN PASTA SALAD Bow tie pasta tossed with olive oil, sun-dried tomatoes, black olives, roasted red peppers, walnuts, Parmesan cheese and capers over mixed greens with focaccia crisps and red chili sauce. 10 With roasted chicken 11 With grilled shrimp 11

PASTA

Add soup of the day, Caesar or house salad to any pasta for \$4.00

SPAGHETTI Traditional tomato sauce with jumbo meatball. 11

FIVE LAYER LASAGNA Layers of fresh pasta with Parmesan cheese, spicy Italian sausage ragu and cream sauce. 10

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 cream sauce. 13.5

HOT CHICKEN PASTA ALFREDO Breaded and fried fiery hot chicken tenders on a bed of creamy fettuccine Alfredo. 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

RIGATONI AND SAUSAGE IN VODKA TOMATO CREAM Spicy ground sausage, peppers and onions in a vodka tomato cream reduction with Asiago cheese. 12

SHRIMP SCAMPI Over angel hair, with white wine garlic butter, scallions and tomatoes. 13.5

PASTA DI MARE Fresh fish, scallops, mussels and shrimp with caramelized onions, peppers, tomatoes, fennel, Italian sausage and Rigatoni in a light seafood broth. 15

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. 12.5

SMOKED CHICKEN RAVIOLI Parmesan cream sauce, diced tomato, 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 are available with whole wheat penne or gluten free spaghetti****

MAIN COURSE

Add soup of the day, Caesar or house salad to any entrée 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

ROASTED VEGETABLE RATATOUILLE Roasted seasonal vegetables sautéed with tomatoes and arugula over chick-pea cakes. Topped with basil walnut pesto. 12.5

CHICKEN TUSCANY Breaded, sautéed chicken breast over angel hair pasta, with a red wine brown sauce, herbs, tomatoes, scallions and shiitake mushrooms. 14

MARSALA Sautéed chicken breast or veal over angel hair with Marsala wine brown sauce and shiitake 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

PICATTA Pan-roasted chicken breast or veal with a white wine lemon butter, baby bella mushrooms and capers over angel hair. Topped 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

STEAK TRATTORIA An 8 oz. Choice, skirt steak grilled and topped with a spicy extra virgin olive oil sauce. Served with oven roasted red chili potatoes and grilled asparagus. 17

FILET WITH GORGONZOLA AND ROSEMARY BUTTER Grilled center cut beef filet served with oven roasted red chili potatoes and grilled asparagus. 30

ROASTED PORK TENDERLOIN Over polenta with balsamic marinated figs and tempura green beans. 19

NIMAN RANCH LAMB SHANK Braised lamb shank over chick pea cakes with natural vegetable jus. 21

SCALLOPS VENETO Blackened jumbo scallops on a bed of polenta, with lemon basil butter sauce and tempura asparagus. 19.5

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

PIZZA

MARGHERITA With tomato, basil and fresh mozzarella. 10

PEPPERONI With roasted red bell peppers and baby bella mushrooms. 10.5

QUATRO FROMAGGI Feta, asiago, parmesan and fresh mozzarella cheeses with basil walnut pesto sour cream. 12

GRILLED PORTOBELLO & BRIE With Dijon mustard-truffle oil, green onion, peas and asparagus. 12.5

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

HOT CHICKEN With whipped mascarpone, mozzarella cheese and green onions. 11.5

SKIRT STEAK & CARAMELIZED ONION With roasted grape tomatoes, crushed red pepper, gorgonzola & mozzarella cheeses and horseradish sauce. 12.5

TENNESSEE PROSCIUTTO With sun-dried tomato, arugula, mozzarella and feta cheese. 12

KIDS ITEMS

All Kids Items include choice of beverage. 4.5

Spaghetti Chicken Strips and Fries Fettuccine Alfredo Cheese Pizza Pepperoni Pizza

DESSERTS

TIRAMISU Vanilla cream and Kahlua chocolate sauce. 6.5

CRÈME BRÛLÉE CHEESE CAKE With Chambord and fresh raspberries. 7.5

PECAN BUTTER CRUNCH CAKE Vanilla ice cream and Granny Smith apple cinnamon glaze. 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

SOUPS & SALADS

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

SHRIMP BISQUE – or – SOUP OF THE DAY Cup 4 Bowl 6.5

CAESAR SALAD Traditional Caesar with Parmesan cheese. 7 With grilled chicken 10 With grilled salmon 11
With grilled beef tenderloin 14

CAPRESE TOWER Fresh mozzarella, sliced tomatoes and basil with thinly sliced red onions and white balsamic vinaigrette. 8

ARUGULA WITH FLAME GRILLED APPLES Roasted walnuts, Gorgonzola cheese and Gorgonzola vinaigrette. 7 With grilled chicken 10 With grilled salmon 11

INSALATA SPINACI Baby Spinach with domestic prosciutto, house-made ricotta, candied pecans, strawberries and white balsamic vinaigrette. 9.5 With grilled chicken 12.5 With grilled salmon 13.5

GOAT CHEESE AND WALNUT SALAD Assorted mixed greens in white balsamic vinaigrette, with tomato, red onions, roasted red peppers with goat cheese and roasted walnuts. 7 With grilled chicken 10
With grilled salmon 11

INSALATA NONA Assorted mixed greens, roasted red peppers, grape tomatoes, kalamata olives, red onions and grilled asparagus with white balsamic vinaigrette. 7 With grilled chicken 10 With grilled salmon 11

SANDWICHES

All sandwiches are served with choice of soup, Caesar salad or shoestring fries.

SMOKED TURKEY PANINI Griddle-pressed fresh focaccia bread with smoked turkey, bacon, caramelized onions and Fontina cheese with roasted coriander aioli. 8.5

BRIE & COUNTRY HAM PININI Griddle-pressed fresh focaccia bread with brie, country ham, sliced Granny Smith apple, and fontina cheese with Dijon mustard-truffle aioli. 8.5

BASILICO PANINI Griddle-pressed fresh focaccia bread with vine-ripe tomatoes, fresh basil, red onions and fresh mozzarella cheese with pesto aioli. 8.5

GRILLED CHICKEN FLATBREAD Homemade brick fired flatbread with grilled chicken, Bonnie Blue Farm feta cheese, roasted red peppers, black olives, spring mix and balsamic vinaigrette. Served with Parmesan peppercorn dressing for dipping. 7.5

AMERIGO CHEESE BURGER With roasted tomatoes, caramelized onions, spring mix and fontina cheese on a toasted bun. 8.5

PASTA

STRAW AND HAY Green and white fettuccine tossed with smoked ham, green peas and mushrooms in a Parmesan cheese cream sauce. 9

PASTA POMODORO Vermicelli tossed with 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 sausage ragu and cream 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. 12.5

CANNELLONI AL FORNO Fresh egg pasta stuffed with roasted chicken, selected cheeses, spinach, fresh herbs and Parmesan cheese, topped with fresh mozzarella, tomato sauce and cream sauce. 9.5

ENTRÉES

CHICKEN ACUTO Flame grilled chicken breast over black bean salsa with green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice, and seasoning. 9.5

ROASTED VEGETABLE RATATOUILLE Roasted seasonal vegetables sautéed with tomatoes and arugula over chick-pea cakes. Topped with basil walnut pesto. 12.5

VEAL PICCATA Pan-roasted and finished with a white wine lemon butter, baby bella mushrooms and capers, topped with jumbo lump crabmeat, over angel hair pasta. 14

CHICKEN MARSALA Sauteed chicken breast over angel hair with Marsala wine brown sauce and shiitake mushrooms. 9.5

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. 14

LUNCH COMBINATIONS

Served 11-4 Daily • All Just \$7.5

BOTTOMLESS SOUP AND SALAD Your choice of Shrimp Bisque or the soup of the day along with your choice of Caesar or Spring Mix salad. 7.5

HALF PIZZA AND SALAD Your choice of three authentic pizzas, Margherita, Classic Italian or Quatro Fromagi pizza served with a Caesar or Spring Mix salad. 7.5

PASTA AND SALAD A half portion of Spaghetti and Meatball, Fettuccine Alfredo or Pasta Pomodoro with your choice of Caesar or Spring Mix salad. 7.5