

APPETIZERS

BRUSCHETTA AL POMODORO Flame grilled Italian bread topped with diced tomatoes, capers, basil and melted mozzarella. 8

CHEESE FRITTERS As featured in *Bon Appétit*, blended cheeses, fried with marinara and honey mustard. 9.5

CALAMARI FRITTI Flash fried with creamy caper pesto sauce and marinara. 9.5

OVEN ROASTED ARTICHOKE CHEESE DIP Artichokes, Swiss and Parmesan cheese blend with focaccia crisps. 9.5

PRINCE EDWARD ISLAND MUSSELS In garlic wine broth, diced tomatoes, capers and grilled bruschetta. 12

TUSCAN CRAB CAKES Jumbo lump crab, baby greens, white bean salsa and lemon basil butter sauce. 13

POWER LUNCH COMBOS

Served 11-4 Daily • All Just \$6.99

BOTTOMLESS SOUP AND SALAD COMBO Your choice of Beef Minestrone or the soup of the day along with your choice of Caesar or Spring Mix salad.

HALF PIZZA AND SALAD COMBO Your choice of three authentic pizzas, Margherita, Pesto or White pizza served with a Caesar or Spring Mix salad.

PASTA BOWL COMBO A half portion of Spaghetti and Meatball, Fettuccine Alfredo, Pasta Rustica or Pasta Pomodoro with your choice of Caesar or Spring Mix salad.

PASTA

SPAGHETTI Traditional tomato sauce and a jumbo meatball. 8.5

FETTUCCHINE ALFREDO Tossed in made-to-order Alfredo sauce with a blend of Parmesan cheeses. 8.5

PASTA RUSTICA Vermicelli tossed with diced tomatoes, arugula, onion and garlic in an olive oil and fresh herb butter sauce. 8.5

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

OVEN ROASTED LASAGNA Ricotta, mozzarella, sautéed ground beef layered between fresh pasta and topped with tomato sauce and baked. 9

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

ROASTED VEGETABLE & PENNE Sun-dried tomatoes, peppers, squash, asparagus and garlic in an herb olive oil and pesto sauce with penne noodles. 9.

DAILY SPECIALS

Available from 11 a.m. to 2 p.m.

MONDAY – GNOCCHI WITH TOMATO CREAM Rustic homemade gnocchi tossed in a light tomato cream sauce with fresh basil and mixed Parmesan cheeses. 8

TUESDAY – ROASTED CHICKEN AND VEGETABLE “LASAGNA” A non-traditional lasagna; wood grilled chicken and vegetables rolled in pasta sheets with spinach and pesto ricotta cheese. Topped with béchamel sauce and mixed Parmesan cheeses. 8

WEDNESDAY – CHICKEN PROVENCAL Wood-grilled chicken on a bed of creamy parmesan polenta with spicy-tomato and green olive Provencal sauce. 8

THURSDAY – CHICKEN FLORENTINE Grilled chicken breast served over angel hair pasta with a creamy spinach and mushroom sauce. Topped with mozzarella cheese and served with sautéed vegetables. 8

FRIDAY – PASTA BOLOGNESE A ragu of Italian sausage, mixed peppers, onions and a rich marinara sauce over a bed of vermicelli. 8

SATURDAY – CEDAR PLANKED PORK CHOP Roasted on cedar wood and pineapple glazed. Served with blended Asiago cheese leek potatoes and vegetables. 9

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 With Lime juice. 6.5

FOR THE KIDS

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

SOUP & SALADS

BEEF MINISTRONE – or – SOUP OF THE DAY Cup 3.5 Bowl 6.5

CHICKEN CAESAR SALAD Traditional Caesar with Parmesan and flame grilled chicken. 8.5

POLLO SALAD Chicken breast strips fried or wood-grilled over fresh spinach with honey mustard, bacon, tomato, mozzarella cheese and chopped egg. 8.5

GOAT CHEESE AND WALNUT SALAD Assorted mixed greens in balsamic vinaigrette, with tomato, red onions, roasted red peppers, goat cheese, roasted walnuts and flame grilled chicken. 9.5

ARUGULA SALAD WITH FLAME GRILLED APPLES AND CHICKEN With roasted walnuts, gorgonzola cheese and gorgonzola vinaigrette. 9.5

FLAME GRILLED PORTOBELLO MUSHROOM SALAD As featured in *Southern Living*, baby greens, roasted walnuts and goat cheese in a balsamic vinaigrette. 9.5

ITALIAN CHOPPED SALAD Chopped Genoa salami, pepperoni, cappicola and local bacon with feta cheese, black olives, capers, red onion and tomato on a bed of mixed greens with balsamic vinaigrette. 11

SANDWICHES

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

HOUSE SMOKED TURKEY PANINI Griddle-pressed croissant with almond wood smoked turkey, bacon, caramelized red onion and Fontina cheese with roasted coriander mayonnaise. 8.5

ITALIAN CLUB PANINI Griddle-pressed croissant with white wine Genoa salami, pepperoni, cappicola, bacon, caramelized red onion, roasted red pepper and Fontina cheese with roasted coriander mayonnaise. 8.5

GRILLED CHICKEN CAPRESE Chicken sandwich on a croissant with sliced tomato, basil walnut pesto mayo, melted goat cheese and roasted red peppers. 8.5

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

ITALIAN SAUSAGE AND MEATBALL HERO Our knife and fork version of the classic New York style hero sandwich. 8.5

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

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

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

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

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

CHICKEN MARSALA Over angel hair, sautéed chicken breast, Marsala wine brown sauce, mushrooms, and artichokes. 9.5

TENDERLOIN TIP RISOTTO Wood-grilled tenderloin tips on a bed of creamy parmesan risotto with garlic sautéed green beans. 15

CEDAR WOOD ROASTED FISH Roasted on cedar wood with blended Asiago cheese leek potatoes and vegetables. 14

BRICK OVEN PIZZA

All pizza prepared with honey yeast dough, whole milk mozzarella and a blend of Parmesan cheeses.

FARMSTEAD CHEESE Local feta, gorgonzola and Asiago cheese with basil walnut pesto. 10.5

ALMOND WOOD SMOKED CHICKEN & SPINACH sun-dried tomatoes, ricotta cheese and roasted garlic. 11

ITALIAN SAUSAGE & CHEESE With fennel and rosemary. 10.5

PEPPERONI With roasted red bell peppers and mushrooms. 10.5

ARTICHOKE & THREE CHEESE 10.5

With almond wood smoked chicken. 12.5