

STARTERS

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 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

DAILY SPECIALS

Available from 11am to 2pm

MONDAY – CHICKEN COURTOUILLON 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 pancetta. 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

KIDS ITEMS

All Kids Items include choice of beverage 4.5

Chicken Strips and Fries | Fettuccine Alfredo

Cheese or Pepperoni Pizza | Spaghetti

BRICK OVEN PIZZA

MARGHERITA tomato, basil and fresh mozzarella 10

PEPPERONI roasted red bell peppers and gourmet mushrooms 10.5

SAUSAGE with pickled red onion and smoked mozzarella cheese 12

QUATTRO FORMAGGI Bonnie Blue feta, Asiago, Parmesan, fresh mozzarella cheese and basil walnut pesto sour cream 12

CHICKEN PESTO PIZZA with artichokes, roasted garlic and fresh mozzarella 12

DESSERTS

TIRAMISU vanilla cream and Kahlua chocolate sauce 6.5

CRÈME BRÛLÉE CHEESECAKE 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, topped with vanilla ice cream and chocolate sauce 6.5

BRAVO GELATO OR SORBET OF THE DAY 4

SALADS

We feature the following homemade dressings: Balsamic Vinaigrette, Gorgonzola Vinaigrette, Green Goddess, 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

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 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 12

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

PASTA

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

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

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

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

WILD MUSHROOM RAVIOLI gourmet mushrooms, baby spinach, pan-seared vegetables and sun-dried tomatoes with 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 sautéed mushrooms and spinach 14

VEAL PICCATA sautéed 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 pasta 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

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

LUNCH