

## Soups & Salads

Soup of the day	5.95
House salad: Mixed greens with marinated diced tomatoes, cucumber, and red onion in a balsamic vinaigrette	5.95
With gorgonzola	6.75
Caesar salad	6.50
With grilled chicken or bay shrimp	11.50
Shellfish spinach salad with prawns, rock shrimp, mussels, and a sun-dried tomato pesto in a citrus vinaigrette	14.95
Fresh blackened salmon with hearts of palm, water chestnuts, roasted red peppers, kalamata olives, and fresh mozzarella balls on a bed of spring mix with a lemon olive oil vinaigrette	14.50
Sesame chicken with shredded iceberg lettuce, almonds, green onions, cilantro, and rice noodles, tossed with an oriental dressing	11.50
Crab cake, portabella mushroom, and roasted red peppers over Caesar salad. Served with garlic toast	11.95
Poached assorted vegetables with a lemon-dill vinaigrette over spring mix in Italian dressing. Garnished with olive tapenade bruschetta	10.95

## Sandwiches

Italian sub: Cured ham, peppered salami, capocollo, mortadella, provolone, roma tomatoes, and marinated red onion. Served with pasta salad	9.50
Eggplant parmesan sandwich served with Caesar salad	9.95
Italian sausage sandwich with roasted red peppers, sautéed onions, and Dijon aioli. Served with salad of the day	9.75
Meatball sandwich with melted mozzarella. Served with salad of the day	9.75
Tri-tip sandwich, french-dip style (au jus). Served with french fries	11.95
Blackened chicken breast with guacamole, lettuce, and tomatoes. Served with house salad	11.95
Chicken parmesan sandwich: Lightly breaded chicken breast topped with mozzarella, parmesan cheese, and marinara sauce. Served with Caesar salad	11.95
Snapper doré sandwich with a lemon, white wine, and butter sauce. With pecorino romano cheese, lettuce, and tomato. Served with house salad	11.95
Crab cake sandwich with tartar sauce. Served with pasta salad	11.95
Fresh vegetable sandwich: Grilled vegetables, portabella mushrooms, and spinach with Italian vinaigrette on foccacia. Served with pasta salad	10.50

# Pastas

Penne with asparagus, sun-dried tomatoes, feta cheese, roasted eggplant, and black olives in garlic, olive oil, and basil pesto	11.95
Rigatoni baked with four cheeses in a tomato cream sauce	14.50
Fettuccine Alfredo or spaghetti marinara	11.50
Gnocchi tossed with artichoke hearts, domestic mushrooms, roasted red peppers, and kalamata olives, in garlic-olive oil pesto	14.95
Four-cheese ravioli: Fontina, ricotta, asiago, parmesan, potatoes, and roasted garlic. Topped with a pesto cream sauce and a dollop of sun-dried tomato pesto	15.95
Penne baked with wild boar sausage and homemade Italian sausage, topped with asiago and mozzarella cheese with a light marinara sauce	15.25
Penne bolognese: Braised beef, meatballs, sausage, and parmesan in a rich tomato sauce	15.25
Linguine tossed with diced chicken, Italian sausage, wild boar sausage, linguica, and domestic mushrooms in a pomodoro sauce with parmesan cheese, red pepper flakes, and a touch of basil pesto	15.95
Linguine with roasted chicken, prosciutto, domestic mushrooms, peas, and parmesan cheese, tossed in a cracked black pepper cream sauce	15.50
Penne with chicken, broccoli, garlic, red pepper flakes, olive oil, and parmesan	14.95
Homemade ravioli of beef, pork, spinach, and ricotta cheese in a bolognese sauce	14.95
Capellini tossed with rock shrimp, parmesan cheese, and spicy tomato cream sauce topped with grilled prawns, grilled sea scallops, and sun-dried tomato pesto	16.75
Angel hair pasta with split prawns, diced roma tomatoes, black olives, basil, garlic, olive oil, and parmesan cheese	16.50
Linguine with eastern clams served with a lemon, white wine, garlic olive oil sauce	15.25
Fettuccine tossed with prawns, mussels, clams, rock shrimp, and parmesan cheese in a basil marinara sauce	16.95
Seafood risotto: Clams, mussels, prawns, baby shrimp, scallops, and peas. Topped with grilled salmon in a light saffron cream sauce	17.50

# Lunch Entrées

Pork tenderloin topped with a light brown sauce with domestic and porcini mushrooms, and a Cabernet wine reduction. Served with roasted potatoes and vegetables	15.95
Beef braciola: Thin beef steak rolled and stuffed with prosciutto, provolone cheese, spinach, Italian herbs, and a red sauce. Served with buttered fettuccine and vegetables	15.25
Chicken picatta. Served with risotto and vegetables	14.95
Pancetta-wrapped prawns topped with a lemon-white wine cream sauce. Served on a bed of spinach sautéed with garlic and olive oil. Garnished with roasted red potatoes	13.95
Pan-fried fresh halibut topped with a fresh avocado salsa fresca on a pool of lemon-white wine cream sauce. Served with risotto and vegetables	16.50
Grilled fresh blackened salmon topped with scallops and a lemon-dill cream sauce. Served with risotto and vegetables	16.50

# Pizzas & Calzones

	<i>individual</i>	<i>medium</i>	<i>large</i>
Pizza Margherita: Fresh tomatoes, basil, and buffalo mozzarella	11.50	15.25	18.25
Grilled portabella mushrooms, yellow tomatoes, roasted red peppers, fontina, and basil pesto sauce	14.75	16.95	20.25
Pepperoni, sausage, linguiça, ham, jalapeños, and black olives	15.25	17.25	20.95
Cheese only	8.75	10.95	13.95
One topping	10.75	12.95	14.50
Two toppings	11.95	14.25	17.25
Three toppings	13.75	15.95	19.25
Four or more toppings	15.25	17.25	22.25
<i>Toppings:</i>			
Artichoke hearts	Tomatoes	Spinach	Linguiça
Eggplant	Sun-dried tomatoes	Feta cheese	Pancetta
Garlic	Kalamata olives	Basil pesto	Pepperoni
Jalapeños	Green olives	Anchovies	Prosciutto
Roasted red peppers	Black olives	Chicken	Salami
Caramelized onions	Mushrooms	Ham	Sausage
<i>Vegetable Calzone</i>			
Garlic, spinach, mushrooms, roasted red peppers, red onion, fontina and ricotta cheese. Served with pasta salad			13.95
<i>Italian Calzone</i>			
Chicken, ham, pepperoni, jalapeños, black olives, ricotta and mozzarella cheese. Served with french fries			15.95

# Beverages

<i>Beers:</i>			
Beers on tap (ask your server)	4.50	Peroni Italian beer	4.00
Coors Light	3.50	Moretti Rosa Italian beer	4.00
Miller Genuine Draft	3.50	Heineken	4.00
Budweiser	3.50	<i>Non-alcohol beers:</i>	
Sierra Nevada Pale Ale	4.00	Clausthaler	4.00
Amstel Light	4.00	O'Doul's	3.50
<i>Waters:</i>			
Panna non-sparkling water	4.95 (litre)	2.95 (500 ml)	
San Pellegrino sparkling water	4.95 (litre)	2.95 (330 ml)	
<i>Coffee, Tea, &amp; Sodas:</i>			
Coffee	1.95	Coke	1.95
Tea (hot or iced)	1.95	Diet Coke	1.95
Espresso	2.25	7-Up	1.95
Cappuccino	2.95	Milk	1.95
Latte	2.95	Juice	2.95
Mocha	3.95	Lemonade	2.95

An 18% gratuity will be added for parties of eight or more. • Corkage fee: \$15.00 •

We can accommodate almost any dietary preference.

Inquire about catering. • Reservations accepted for parties of 5 or more.

We reserve the right to refuse service to anyone • We are not responsible for lost or stolen items.