

## STARTERS

- CHEESE FRITTERS** As featured in *Bon Appétit*, blended cheeses, fried with marinara and honey mustard. Small 5 Full 9.5
- CALAMARI FRITTI** Flash fried with creamy caper pesto sauce and marinara. Small 6 Full 10
- PORTOBELLO FRENCH FRIES** With red chili and creamy caper pesto sauces. Small 5 Full 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 bruschetta. 12
- OVEN ROASTED ARTICHOKE CHEESE DIP** Artichokes, Swiss and Parmesan cheese blend with focaccia crisps. 9.5
- BRUSCHETTA AL POMODORO** Flame grilled Italian bread topped with diced tomatoes, capers and basil with melted mozzarella. 8
- SOUP OF THE DAY** 4.5

## SALADS

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

- CAESAR SALAD** Traditional Caesar with Parmesan cheese. 7 With grilled chicken. 10  
With grilled salmon. 11
- MOZZARELLA AND TOMATO BASILICO** Fresh mozzarella, red and yellow vine-ripe tomatoes with basil walnut pesto, thinly sliced red onions and balsamic vinaigrette. 8
- POLLO SALAD** Chicken breast strips fried or grilled over fresh spinach with honey mustard, bacon, tomato, mozzarella cheese and chopped egg. 9
- ARUGULA WITH FLAME GRILLED APPLES** Roasted walnuts, Gorgonzola cheese and Gorgonzola vinaigrette. 7 With grilled chicken. 10 With grilled salmon. 11
- FLAME GRILLED PORTOBELLO MUSHROOM** As featured in *Southern Living*, baby greens, roasted walnuts and goat cheese in balsamic vinaigrette. 9.5
- GOAT CHEESE AND WALNUT SALAD** Assorted mixed greens in balsamic vinaigrette, with tomato, red onions, roasted red peppers with goat cheese and roasted walnuts. 7 With grilled chicken. 10  
With grilled salmon. 11
- BOW TIE PASTA CAESAR** Roasted chicken, sun-dried tomatoes and Parmesan cheese in a pesto and balsamic vinaigrette. 10.5
- MEDITERRANEAN PASTA SALAD** Bow tie tossed with roasted chicken, 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 Substitute grilled shrimp 11.5
- ITALIAN CHOPPED SALAD** Chopped Genoa salami, pepperoni, cappicola ham and bacon with feta cheese, black olives, capers, red onion and tomato on a bed of mixed greens with balsamic vinaigrette. 12

## PASTA

Add soup of the day, Caesar or house salad to any pasta 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
- SPAGHETTI** Traditional tomato sauce with jumbo meatball. 11
- OVEN ROASTED LASAGNA** Ricotta, mozzarella, sautéed ground beef layered between fresh pasta and topped with tomato sauce and baked. 11.5
- 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 béchamel. 13.5
- FETTUCINE IMPERIAL** Roasted chicken, ham, garlic and mushrooms in Alfredo sauce. 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
- BOW TIE PASTA AND SAUSAGE IN VODKA TOMATO CREAM** Spicy ground sausage, peppers and onions in a vodka tomato cream reduction with Asiago cheese. 12
- GOAT CHEESE & PENNE** Sun-dried tomatoes, garlic, scallions, diced tomatoes with penne pasta. 9.5  
With grilled chicken. 12.5 With grilled shrimp. 13.5
- ROASTED VEGETABLE & PENNE** Sun-dried tomatoes, peppers, squash, asparagus, garlic and penne pasta tossed in a light herb and pesto sauce. 10.5 With grilled chicken. 13.5 With grilled shrimp. 14.5
- SHRIMP SCAMPI** Over angel hair, with white wine garlic butter, scallions and tomatoes. 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
- SMOKED CHICKEN RAVIOLI** Parmesan cream sauce, diced tomato, scallions and flash fried Roman artichoke. 13

*\*Most pasta items available with whole wheat penne pasta.\**

## MAIN COURSE

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

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

**CHICKEN MARSALA** Two sautéed chicken breast, Marsala wine brown sauce, mushrooms and artichokes over angel hair. 16

**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

**TRADITIONAL PARMESAN** Breaded, sautéed chicken or veal over angel hair with house made tomato sauce, mozzarella and Parmesan cheese. Chicken 15.5 Veal 18

**EGGPLANT PARMESAN** Breaded sautéed eggplant and grilled zucchini topped with marinated Portobello mushroom, mozzarella and house tomato sauce over angel hair 15

**VEAL PICCATA** Pan-roasted and finished with a white wine lemon butter, mushrooms and capers over angel hair. Topped with jumbo lump crabmeat. 19.5

**FLAME GRILLED SALMON FILET** With sun-dried tomato herb butter over black bean salsa with green beans. Petite 14 Regular 19.5

**FILET WITH GORGONZOLA AND ROSEMARY COMPOUND BUTTER** Grilled center cut beef filet served with green beans and fettuccine Alfredo. 29

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

**TUSCAN RIBEYE** A 14 oz. choice, aged, ribeye steak rubbed with Italian herbs and spices, flame grilled, topped with a garlic parsley brown butter, with blended Asiago cheese leek potatoes and green beans. 24.5

**VEAL SALTIMBOCCA** Stuffed with mozzarella, ham and sage, oven roasted and served over polenta with sautéed spinach in a tomato brown sauce. 19.5

**FLAME GRILLED PORK TENDERLOIN** Honey merlot reduction, gorgonzola crumbles, and flash-fried onion strings with blended Asiago cheese leek potatoes and green beans. 19

**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. 24

**CEDAR WOOD ROASTED DOUBLE CUT CURED PORK LOIN CHOP** Roasted on cedar wood and pineapple glazed with blended Asiago cheese leek potatoes and vegetables. 19.5

## BRICK OVEN PIZZA

Our pizzas are 12" oval and prepared with honey yeast dough, whole milk mozzarella and a blend of Parmesan cheeses.

**FARMSTEAD CHEESE** With feta, gorgonzola and Asiago cheese with basil walnut pesto. 11

**ITALIAN SAUSAGE & CHEESE** With fennel and rosemary. 10.5

**PEPPERONI** With roasted red bell peppers and mushrooms. 10.5

**HOUSE SMOKED CHICKEN AND SPINACH** With sun-dried tomatoes, ricotta cheese and roasted garlic. 11.5

**MARGHERITA** With tomato, basil and fresh mozzarella. 10

### SIDE ITEMS 3.5

Fettuccine Alfredo  
Angel Hair with Choice of Sauce  
Blended Asiago Cheese Leek Potatoes  
Creamy Parmesan Polenta  
Vegetables  
Red Chili Roasted Potatoes

### CHILD ITEMS 4.5

Spaghetti  
Chicken Strips and Fries  
Fettuccine Alfredo  
Cheese Pizza  
Pepperoni Pizza  
Sausage Pizza

## DESSERTS

**TIRAMISU** Vanilla cream and Kahlua chocolate sauce. 6.5

**CHOCOLATE PECAN FUDGE BROWNIE** Pecan praline ice cream, caramel and white 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

**KEY LIME PIE** Amaretto whip cream, made with Key Lime juice. 6.5

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