



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 blend with focaccia crisps 9.5

CALAMARI FRITTI fried with creamy caper pesto sauce and marinara Small 6 Full 10

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

SALADS

Add to any salad: chicken 4 | salmon* 5 | shrimp 6

We feature the following housemade dressings: Balsamic Vinaigrette, Dijon Honey Mustard, Parmesan-Peppercorn, Gorgonzola Vinaigrette, Green Goddess, Caesar

CAESAR SALAD with Parmesan and croutons 7

ARUGULA WITH FLAME-GRILLED APPLES roasted walnuts, Gorgonzola cheese and Gorgonzola vinaigrette 8

GOAT CHEESE AND WALNUT SALAD baby greens in balsamic vinaigrette with grape tomatoes, red onions, roasted red peppers, goat cheese and roasted walnuts 8

FLAME-GRILLED PORTOBELLO MUSHROOM SALAD marinated and grilled portobello mushroom, spring greens, roasted walnuts, goat cheese and roasted beets with balsamic vinaigrette 12

PASTA

Add Soup of the Day, Caesar or Spring Mix salad to any pasta for \$4

SPAGHETTI traditional tomato sauce with jumbo meatball 11.5

FIVE-LAYER LASAGNA layers of fresh pasta with Parmesan cheese, spicy Italian sausage ragu, cream sauce and tomato 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 and served with tomato and cream sauces 14.5

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

PASTA POMODORO spaghetti pasta with balsamic roasted grape tomatoes, onion, capers, garlic and fresh herbs in an olive oil-marinara sauce 9.5 with grilled chicken 13.5 with grilled shrimp 15.5

WILD MUSHROOM RAVIOLI pancetta mushroom cream sauce, chili flakes, fresh spinach and Parmesan cheese 14

NOBLE SPRINGS MAC & CHEESE pimento goat cheese, crispy country ham, smoked jalapeño, mozzarella and crunchy panko topping 14 add crab 4 add shrimp 6

BRUSCHETTA AMERIGO grilled focaccia bread and melted mozzarella cheese topped with balsamic roasted 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 with diced tomatoes, capers and grilled focaccia bread 12.5

TOMATO AND MOZZARELLA SALAD baby greens with grape tomatoes, fresh mozzarella, pickled red onions, croutons and green goddess dressing 8

INSALATA NONA baby greens, roasted red peppers, grape tomatoes, kalamata olives, red onions and grilled asparagus with balsamic vinaigrette 8

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, balsamic vinaigrette and red chili sauce 9 with roasted chicken 11

PASTA CARBONARA* spaghetti pasta tossed with sautéed pancetta, onions and an egg-yolk Parmesan cream sauce 12.5

LEO'S PASTA our version of Amatriciana with spaghetti pasta, pancetta, red onion, roasted red peppers, chili flakes and fresh herbs in a white wine marinara sauce 9.5 with grilled chicken 13.5 with grilled shrimp 15.5

GEMELLI AND SAUSAGE IN VODKA TOMATO CREAM spicy ground sausage, peppers and onions in a vodka tomato cream reduction with Asiago cheese 13

SHRIMP SCAMPI over angel hair pasta with white wine garlic butter, scallions and tomatoes 17

PASTA BOLOGNESE spaghetti pasta with meat sauce, a touch of cream, Parmesan cheese and fresh basil 11.5

SMOKED CHICKEN RAVIOLI Parmesan cream sauce, diced tomatoes, scallions and flash-fried Roman artichoke 14

THREE-CHEESE TORTELLINI WITH JUMBO LUMP CRAB MEAT tossed in spiced Parmesan cream sauce with garlic, onions and fresh spinach 15

GARDEN FRESH LASAGNA butternut squash layered with fresh pasta, broccolini, roasted garlic and mozzarella cheese. Topped with Parmesan cream sauce 14

KIDS ITEMS

All Kids Items include choice of beverage 5 (Available for kids 12 and under)

Spaghetti Chicken Strips and Fries Fettuccine Alfredo Cheese Pizza Pepperoni Pizza



MAIN COURSE

Add Soup of the Day, Caesar or Spring Mix salad to any entree for \$4.00

CHICKEN MARGARITE flame-grilled chicken over angel hair pasta with mozzarella cheese, basil and choice of tomato sauce, scallion cream or tomato-basil cream sauce 12.5

CHICKEN TUSCANY breaded, sautéed chicken breast over fettuccine with red wine brown sauce, herbs, tomatoes, scallions and gourmet mushrooms 14.5

MARSALA sautéed chicken breasts or veal over fettuccine with Marsala wine brown sauce, gourmet mushrooms and artichoke hearts chicken 17
veal 19.5

PARMESAN breaded, sautéed eggplant, chicken or veal over fettuccine with traditional tomato sauce, mozzarella and Parmesan cheese eggplant 14 chicken 15.5 veal 18

PICCATA sautéed chicken breasts or veal with white wine lemon butter sauce, gourmet mushrooms and capers over angel hair with jumbo lump crab meat chicken 17.5 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 15.5

PRIME SIRLOIN* grilled 8 oz center-cut sirloin with blended Asiago cheese leek potatoes, green beans and brandy-peppercorn sauce 19.5

TUSCAN RIBEYE* a 14 oz choice, aged ribeye rubbed with Italian herbs and spices, grilled and topped with a garlic brown butter sauce. Served with asparagus and blended Asiago cheese leek potatoes 28.5

FILET WITH GORGONZOLA & ROSEMARY BUTTER* grilled 8 oz center-cut beef filet served with fettuccine alfredo and green beans 33

CEDAR-ROASTED PORK CHOP* roasted on cedar wood with pineapple glaze, Asiago cheese leek potatoes and vegetables 21.5

SCALLOPS VENETO* blackened jumbo scallops over white bean and arugula succotash with pancetta and basil walnut pesto 26.5

FLAME-GRILLED SALMON FILET* with sun-dried tomato herb butter over black bean salsa with green beans petite 15 regular 20

CEDAR-ROASTED FISH OF THE DAY* today's selection roasted on cedar wood with blended Asiago cheese leek potatoes and vegetables *as quoted*

VEAL SALTIMBOCCA stuffed with mozzarella and sage, wrapped with prosciutto and pan-sautéed. Served over spinach and Parmesan polenta in a tomato brown sauce 24

CHEF'S SEASONAL MENU SELECTIONS

Featuring locally sourced meats, cheeses and produce

SEASONAL GAZPACHO focaccia crisps, extra virgin olive oil Cup 4 | Bowl 6.5

WHITE BEAN AND ROASTED GARLIC HUMMUS focaccia crisps, scallions, pine nuts, extra virgin olive oil, Noble Springs pimento goat cheese 9

CONFIT CHICKEN SALAD balsamic-roasted tomato, sliced almonds, dried cranberry and red wine vinaigrette over arugula and spinach 14

NOBLE SPRINGS FRIED GOAT CHEESE SALAD spring greens, strawberries, grape tomato, roasted walnuts and strawberry vinaigrette 11

SPRING PEA ARANCINI red chili oil, arugula, Parmesan and romano cheese 12

BEAR CREEK FARM SMOKED SAUSAGE PIZZA roasted red pepper and arugula pesto, caramelized onions, mushrooms, Bonnie Blue feta and mozzarella; topped with fresh spinach 14

SHRIMP & GRITS Old Spencer Mill goat cheese grits, sautéed jumbo shrimp, pancetta, tomato and calabrian chili butter sauce 20

LUCY'S KITCHEN VANILLA CHEESECAKE with daily featured toppings 7

PIZZA

Substitute gluten-free crust for an additional \$3

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

FIG & PROSCIUTTO PIZZA Black Mission figs, caramelized onions, feta, mozzarella, arugula salad and balsamic reduction 13

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

LA CARNE PIZZA sausage, salami and pepperoni with smoked mozzarella 12

DESSERT

TIRAMISU vanilla cream and Kahlua chocolate sauce 7

PECAN BUTTER CRUNCH CAKE vanilla ice cream and Granny Smith apple cinnamon glaze 6.5

CHOCOLATE PECAN FUDGE BROWNIE vanilla ice cream and Kahlua chocolate sauce 7

BRAVO GELATO OR SORBET OF THE DAY 4

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



LUNCH served 11-4

SANDWICHES

served with your choice of fries, Soup of the Day, Caesar or Spring Mix salad

SMOKED TURKEY PANINI griddle-pressed focaccia, smoked turkey, bacon, caramelized onions, Fontina cheese and roasted coriander aioli 9

TOMATO AND MOZZARELLA WRAP flatbread with grape tomatoes, fresh mozzarella, spring mix, pickled red onions and green goddess dressing 8

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 8.5

DAILY SPECIALS

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 wrapped in bacon, sliced and served over blended Asiago cheese leek potatoes with green beans 9

FRIDAY – FARMSTEAD 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

COMBINATIONS

SOUP AND SALAD your choice of Shrimp Bisque 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: Quattro Formaggi, Pepperoni or Chicken Pesto pizza, served with choice of Caesar or Spring Mix salad 9

PASTA AND SALAD a half portion of Spaghetti and Meatball, Fettuccine Imperial or Pasta Pomodoro with choice of Caesar or Spring Mix salad 9

MAIN COURSE

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 sauces 10

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 10.5

VEAL PICCATA sautéed and finished with a white wine lemon butter, gourmet mushrooms and capers, topped with jumbo lump crab meat, over angel hair pasta 14.5

CHICKEN MARSALA sautéed chicken breast over fettuccine with Marsala wine brown sauce, gourmet mushrooms and artichoke hearts 11.5

FLAME-GRILLED SALMON FILET* with sun-dried tomato herb butter over black bean salsa with green beans 12

CEDAR-ROASTED FISH* today's selection roasted on cedar wood with blended Asiago cheese leek potatoes and vegetables *as quoted*

GLUTEN-FREE DINING

The following menu items can be modified to accommodate a gluten-free diet. Please inform your server when ordering gluten-free. Add grilled chicken to any dish for \$4, salmon* for \$5; substitute any pizza with gluten-free crust for \$3.

STARTERS

CAESAR SALAD 7

GOAT CHEESE AND WALNUT SALAD 8

ARUGULA SALAD WITH GRILLED APPLES 8

INSALATA NONA 8

PEI MUSSELS* in garlic wine broth 12.5

MAIN COURSE

All pastas are prepared with gluten-free spaghetti

PASTA POMODORO 12.5

LEO'S PASTA 12.5

PASTA IMPERIAL 15.5

PASTA CARBONARA* 15.5

CHICKEN ACUTO with Asiago potatoes 15.5

CHICKEN VESUVIO 15

PRIME SIRLOIN* 19.5

TUSCAN RIBEYE* 28.5

SCALLOPS VENETO* with Asiago potatoes 26.5

CEDAR-ROASTED FISH* *as quoted*

CEDAR-ROASTED PORK CHOP* 21.5

DESSERT

PEANUT BUTTER BLONDIE with rocky road ganache, topped with vanilla ice cream 6.5



EARLY BIRD MENU

Available 4-6 pm Nightly

SMALL PLATES AND SALADS

CHEESE FRITTERS (small order) 4

CALAMARI FRITTI (small order) 4

TUSCAN CRAB CAKE (single cake) 5

CAESAR SALAD (side salad) 3

SPRING MIX SALAD (side salad) 3

MAIN COURSE

CHICKEN MARGARITE 10

SPAGHETTI 9.5

FIVE-LAYER LASAGNA 10

GRILLED CHICKEN PASTA ALFREDO 11

SHRIMP SCAMPI 14

THREE-CHEESE TORTELLINI with blackened chicken 12

CHICKEN MARSALA 11.5

CHICKEN ACUTO 10.5

FLAME-GRILLED SALMON FILET* 12

KIDS ITEMS beverage included 4

TIRAMISU 5

HOUSE WINES 5