

# Appetizers

Assorted olives	4.00
Antipasto platter (serves 2 to 4)	14.95
Assorted bruschetta: olive tapenade; spinach and roasted tomatoes; mozzarella, asiago, and fontina cheese; garlic and roasted eggplant	9.75
Grilled marinated artichoke on a bed of spring mix with a Dijon mustard aioli	11.25
Baked mussels with, garlic, butter, shallots, white wine, lemon juice, and scallions	13.95
Fried calamari and rock shrimp	12.25
Seared blackened ahi tuna on a bed of black beans with wasabi, soy sauce, capers, olive oil, and lemon juice	13.25
Crab cakes on a roasted red pepper sauce and topped with a dollop of tartar aioli	12.95
Sautéed spinach surrounded with mussels, scallops, and prawns with a creamy lemon, garlic, and olive oil sauce	15.25
Roasted chicken in filo dough with brie, sun-dried tomatoes, and pine nuts. Served on a roasted garlic cream sauce with almonds and scallions	12.95
Carpaccio: Filet mignon with capers, marinated red onion, and lemon Dijon mustard, drizzled with extra virgin olive oil	11.95
Garlic bread	6.25
With cheese	7.95

# Dinner Entrées

Beef braciola: Thin beef steak rolled and stuffed with prosciutto, provolone cheese, spinach, Italian herbs, and a red sauce. Served with soft herb polenta and vegetables	21.25
Grilled filet mignon topped with fried onions with a Dijon mustard sauce. Served with mashed potatoes and vegetables	32.95
Pork tenderloin with a brown demiglace reduction sautéed with capers, pancetta, pine nuts, domestic and porcini mushrooms. Served with soft polenta and vegetables	22.95
Braised lamb shank with diced onions, celery, and carrots. Topped with a wild mushroom sauce and sun-dried tomatoes. Served with soft polenta and vegetables	21.50
Grilled New York steak with a Cabernet–green peppercorn reduction. Served with mashed potatoes and vegetables	24.95
Chicken saltimbocca with prosciutto, olive tapenade, and mozzarella cheese with a lemon white wine sauce. Served with risotto and vegetables	18.95
Grilled chicken breast in a light brown sauce with garlic, shallots, and dried basil, on a bed of sautéed spinach. Served with risotto and vegetables	18.95
Grilled fresh salmon topped with a creamy dill white wine sauce and diced scallops. Served with risotto and vegetables	19.95
Blackened fresh halibut topped with a fresh avocado shrimp salsa on a pool of lemon white wine cream sauce. Served with risotto and vegetables	20.95
Veal Casablanca: Provini veal sautéed with prawns, scallops, rock shrimp, domestic mushrooms, and a veal fumé sauce. Served with risotto and vegetables	24.95

# 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
Caesar salad	6.50
Caprese salad: Fresh buffalo mozzarella, roma and yellow tomatoes drizzled with balsamic vinegar syrup and topped with basil pesto and extra virgin olive oil	11.95
Shellfish spinach salad with prawns, rock shrimp, mussels and a sun-dried tomato pesto in a citrus vinaigrette	15.25
Roasted beet salad with gorgonzola, candied walnuts, and mandarin oranges with shredded lettuce	10.75

# Pastas

Penne with asparagus, sun-dried tomatoes, feta cheese, black olives, and roasted eggplant in garlic, olive oil, and basil pesto	12.25
Rigatoni baked with four cheeses in a tomato cream sauce	14.95
Fettuccine Alfredo or spaghetti marinara	11.95
Gnocchi tossed with artichoke hearts, domestic mushrooms, roasted red peppers, and kalamata olives, in garlic-olive oil pesto	15.25
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	16.25
Penne baked with wild boar sausage and homemade Italian sausage, topped with asiago and mozzarella cheese with a light marinara sauce	15.95
Penne bolognese: Braised beef, meatballs, sausage, and parmesan in a rich tomato sauce	15.50
Linguine tossed with diced chicken, Italian sausage, wild boar sausage, linguiça, and domestic mushrooms in a pomodoro sauce with parmesan cheese, red pepper flakes, and a touch of basil pesto	16.25
Linguine with roasted chicken, prosciutto, domestic mushrooms, peas, and parmesan cheese, tossed in a cracked black pepper cream sauce	15.95
Penne with chicken, broccoli, garlic, red pepper flakes, olive oil, and parmesan	15.25
Homemade ravioli of beef, pork, spinach, and ricotta cheese in a bolognese sauce	15.25
Capellini tossed with rock shrimp, parmesan, and spicy tomato cream sauce topped with grilled prawns, grilled sea scallops, and sun-dried tomato pesto	17.25
Angel hair pasta with split prawns, diced roma tomatoes, black olives, basil, garlic, olive oil, and parmesan cheese	16.95
Linguine with eastern clams served with a lemon, white wine, garlic olive oil sauce	15.50
Fettuccine tossed with prawns, mussels, clams, rock shrimp, and parmesan cheese in a basil marinara sauce	17.25
Seafood risotto: Clams, mussels, prawns, baby shrimp, scallops, and peas. Topped with grilled salmon in a light saffron cream sauce	17.95

# 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
Carmelized onions	Mushrooms	Ham	Sausage
<i>Vegetable Calzone</i>			
Garlic, spinach, mushrooms, roasted red peppers, red onion, fontina and ricotta cheese. Served with pasta salad			14.95
<i>Italian Calzone</i>			
Chicken, ham, pepperoni, jalapeños, black olives, ricotta and mozzarella cheese			16.95

# 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.**