

Antipasti

Artichoke Hearts

Parmesan cheese and panko coated fried artichoke hearts served with marinara. 8.99

Calamari

Lightly breaded fried squid rings served with lemon & garlic aioli. 9.99

Naan

Grilled flat bread with olives, artichokes, roasted tred peppers & feta cheese 7.99

Scampi

Sauteed Jumbo prawns with lemon, garlic and white wine 9.99

Baked Brie

Brie baked in a flaky pie shell served with garlic toasts and fresh pears. 9.99

Risotto

Risotto of the day. 7.99

Zuppe e Insalate

Add chicken to salads for 2.50

Crema di Pomodori

*Creamy tomato soup with fresh basil.
Bowl 4.99 Cup 3.99 Green salad 3.99*

Caesar Salad

*Hearts of romaine with Caesar dressing, house made garlic croutons and shaved parmesan.
Sm. 4.99 Lrg. 7.99*

Insalate di Spinach

*Baby spinach leaves, artichoke hearts, roasted garlic cloves and black olives tossed in sherry vinaigrette. Topped with feta cheese.
Sm. 5.29 Lrg. 8.99*

Insalata Gorgonzola

*Mixed greens, pears, Oregon hazelnuts, sweetened cranberries and gorgonzola with white balsamic vinaigrette.
Sml. 5.29 Lrg. 8.99*

Caprese

Slices of fresh mozzarella and vine-ripened tomatoes, fresh basil leaves drizzled with basil dressing served with roasted garlic cloves.. 8.99

Pasta

We are pleased to offer you the following pastas as "Primi" (first course) or as Secondi (Entree)
Gluten free penne also available.

Portabella Ravioli

Stuffed ravioli with marinara and parmesan 7.99/15.99

Tortellini Alfredo

Cheese tortellini with Alfredosauce. 7.99/14.99

Gnocchi di Patate

*Potato dumplings in creamy tomato sauce 7.99/13.99
Add sausage for 2.50*

Linguine al Pesto

Linguine with basil pesto and toasted pine nuts 8.99/ 14.99

Lobster Lobster Ravioli

Tossed with truffle butter and fresh herbes. 9.99/18.99

Ragu Bolognese.

Traditional Italian meat sauce with choice of pasta. 7.99/14.99

Secondi

Marsala

Chicken breasts or Veal cutlets sautéed in butter with garlic, mushrooms, sweet Marsala wine and cream served with potato gnocchi. 16.99/18.99

Pollo alla Milanese

Grilled breaded chicken breasts with a creamy Dijon caper sauce served with herbed risotto and fresh vegetables .17.99

Pork Chop with Truffle Butter

Grilled 8 oz Carlton Farms pork chop topped with truffle butter served with parmesan polenta. 17.99

Vitello alla Rossini.

Sauteed Veal cutlets with mushroom red wine demi-glaze. Served with potato potato gnocchi.18.99

Braised Lamb Shank

Tender slow braised Lamb shanks served over soft polenta with sauce espagnole. 18.99

Halibut con Pomodoro

Grilled basil pesto crusted halibut topped with grape tomato salsa. Served with angel hair pasta. 19.99

Brasato al Chianti

Traditional Italian Pot roast. Braised shoulder tenders with root vegetables pearl onions and fingerling potatoes. 16.99

Seafood Cannelloni

Lobster, scallop, & shrimp filling wrapped in pasta sheets baked in a creamy white wine lemon sauce.18.99

Fettuccine with Sausage

Whole wheat fettuccine in white sauce with sausage, spinach ,mushrooms and sun-dried tomatoes.15.99

Lasagna al Forno

Lasagna noodles layered with meat sauce,béchamel and lots of mozzarella. 14.99

Beverages

*Pepsi, Diet Pepsi, Sierra Mist, 2.75
Iced Tea & Lemonade*

Coffee- *Decaf or regular 2.75* **Hot Tea-** *Ask your server for flavors 2.75*

1.00Charge will be added to all separate checks under 20 dollars.18% gratitude maybe added for groups of six or more. Extra bread 1.99 .75 will be added for all substitutions 2.50 charge is added for all split orders.

Warning: Consuming raw or undercooked food may increase the risk of foodborne illnesses

