

## Appetizers & Salads

<b>Bowl of Minestrone</b> made with vegetable stock	5.50
<b>Fresh Mozzarella &amp; Tomato</b> vine ripened tomatoes, fresh mozzarella cheese, oregano and basil	7.00
<b>Pizzeta</b> thin crust pizza bread topped with diced tomatoes, garlic, basil, olive oil and shaved parmesan cheese	7.00
<b>Piadina</b> flat pizza bread topped with prosciutto, provolone, parmesan cheese and mixed greens	7.00
<b>Fried Calamari</b> golden fried squid, parsley, caper aioli, tomato sauce	7.50
<b>Chopped Salad</b> finely chopped romaine lettuce, carrots, celery, mushrooms, bell peppers, lemon herb vinaigrette	6.50
<b>Caesar Salad</b> romaine lettuce, croutons, shaved parmesan cheese, Caesar dressing	6.50
<b>Pear Salad</b> anjou pear, with romaine lettuce, tomato, onion, caramelized walnuts, gorgonzola cheese and balsamic honey dressing	7.00

## Entree Salads & Sandwiches

<b>Ahi Tuna Salad</b> seared black pepper crusted ahi tuna, chopped baby lettuce, julienne bell peppers, enoki mushrooms, red onions, pine nuts, shaved parmesan cheese, honey mustard vinaigrette	14.50
<b>Chicken Spinach Salad</b> grilled chicken, mushrooms, spinach, diced tomatoes, hard boiled eggs, bacon, warm red wine and tarragon vinaigrette	13.50
<b>Seafood Cobb Salad</b> romaine hearts, grilled shrimps, ahi tuna, smoked salmon, baby artichokes, feta cheese, avocado, tomatoes, citrus vinaigrette	14.25
<b>Salmon Paillard Salad</b> grilled salmon filet, over mixed greens, tomatoes, fennel, asparagus, cucumbers, olive oil and lemon	13.75
<b>Beef Tenderloin Sandwich</b> grilled beef tenderloin, avocado, lettuce, tomatoes, ciabatta bread, mustard sauce, served with French fries, Belgium endive and tomato salad	14.75
<b>Grilled chicken Sandwich</b> grilled chicken breast, prosciutto, provolone cheese on ciabatta bread, mustard sauce, served with French fries, mixed greens and tomatoes	13.50

## Entrees

<b>Spaghetti Bolognese</b> spaghetti with traditional Italian meat ragu	14.25
<b>Spaghetti &amp; Shrimp</b> spaghetti with shrimps, sun-dried tomatoes, baby artichokes, rapini in a white wine, garlic, olive oil and lemon sauce	15.25
<b>Flavors of the Sea</b> spaghetti with shrimps, scallops, mussels and clams, in a spicy tomato sauce	15.75
<b>Chicken Fettuccine</b> fettuccine with grilled chicken, leeks, sun-dried tomatoes, parmesan cheese, in a cream sauce	14.50
<b>Pesto Penne</b> penne with fresh tomato, pine nuts, basil pesto and feta cheese cream sauce	13.25
<b>With Grilled Chicken</b>	14.50
<b>Chicken &amp; Pink Penne</b> penne pasta with grilled chicken breast, mushrooms, peas, garlic, white wine and creamy tomato sauce	14.25
<b>Spinach &amp; Cheese Ravioli</b> spinach and ricotta cheese filled ravioli with tomato sauce, brown butter, sage and parmesan cheese	14.00
<b>Seafood Ravioli</b> ravioli filled with salmon, lobster and shrimp mousse in a white wine saffron lemon cream sauce, finished with sautéed shrimps and thinly sliced fresh fennel, flavored with lemon	15.00
<b>Saffron &amp; Chicken Risotto</b> Italian Arborio rice, chicken, baby spinach, saffron and parmesan cheese	15.25
<b>Citrus &amp; Rosemary Chicken Paillard</b> grilled boneless chicken breast marinated in garlic and rosemary oil topped with lemon herb vinaigrette	14.75
<b>Chicken &amp; Artichokes</b> breast of chicken scaloppini, white wine, lemon, capers and baby artichoke	14.75
<b>Veal Medallions with Wild Mushrooms</b> veal medallions sautéed with wild mushrooms, marsala wine demi-glaze sauce	19.75
<b>New York Steak</b> grilled 12oz New York steak with melted gorgonzola herb butter, served with fried onions and vegetables	23.00
<b>The Beef Towers</b> medallions of filet mignon wrapped with bacon, topped with roasted garlic, rosemary, shallots and red wine sauce, served with grilled vegetables	21.75
<b>Fresh Fish of the Day</b>	<b>Daily Price</b>

### Dessert Tray

Assortment 5.00

### Soufflé

Chocolate or Grand Marnier 6.00

served with crème anglaise and whipped cream

▶ *please allow 30 minutes to bake* ◀