



Appetizers

Mozzarella Caprese **15.95**

Fresh mozzarella with tomato and basil and a touch of balsamic reduction

Shrimp Cocktail **18.95**

Jumbo Shrimp served with a spicy cocktail sauce

Calamari Fritti **16.95**

Fried Calamari served with our homemade marinara sauce

Warm Crab Cake **13.95**

Served with roasted red bell pepper salad and whole grain mustard remoulade

Mussels a la Mariniere **15.95**

Prince Edward Island Mussels cooked in a white wine and butter broth with garlic and shallots

Mozzarella Fritters **13.95**

Fried fresh mozzarella and ricotta cheese with zucchini served with homemade marinara sauce



Wraps & Sandwiches

Chicken Club Wrap **17.95**

Grilled Chicken, crispy bacon, fresh avocado, romaine lettuce and tomatoes. Finished off with garlic aioli on a flour tortilla.

Portobello Wrap **17.95**

Roasted red peppers and fresh mozzarella with balsamic vinaigrette in a whole wheat wrap

Pollo Parmigiana **17.95**

Breaded chicken cutlet, melted mozzarella, and homemade marinara served on ciabatta bread

Seafood Wrap **17.95**

Pan seared tilapia with chickpea slaw, fresh avocado and smoked tomato aioli wrapped in a flour tortilla

Pasta Lovers Angus Burger **17.95**

8 ounce Angus burger served with caramelized onions and smoked aioli. Served on a toasted sesame seed bun with mixed greens and French fries

Choice of cheddar or mozzarella cheese

Salads

House Salad

Field greens and cherry tomatoes tossed in a sherry shallot vinaigrette

11.95

Shrimp Salad

Sauteed shrimp, artichokes, bacon and crispy capers tossed in a balsamic vinaigrette

17.95

Caesar Salad

Traditional Caesar Salad.

(with Grilled Chicken - additional \$3)

13.95

Arugula and Beet Salad

Beets, arugula, goat cheese, and walnuts in a honey-Dijon vinaigrette

14.95

Nicoise Salad

Pan seared tuna, field greens. Haricot verts and poached pear tossed in a sherry vinaigrette

18.95

Atlantic Salmon Salad

Field greens, shaved red onion, and cherry tomatoes tossed in our homemade Italian dressing

18.95

Soups

Zuppa del Giorno

Soup of the day

Priced Daily

Tri-colore tortellini en brodo

Cheese tortellini, spinach and Pecorino cheese in chicken broth

8.95

Pasta Fagioli

Prosciutto, cannellini beans and vegetables in chicken broth

8.95

Pasta

Spaghetti and Meatballs <i>In our homemade tomato sauce</i>	19.95
Spaghetti Bolognese <i>Our traditional style meat sauce</i>	19.95
Farfalle Californese <i>Bow-tie pasta with fresh tomato sauce and basil leaves topped with goat cheese</i>	19.95
Cappelini Giadenera <i>Angel hair pasta topped with fresh vegetables with garlic and olive oil</i>	19.95
Penne Alla Vodka <i>Penne with prosciutto in a creamy vodka sauce finished with parmesan cheese</i>	19.95
Ziti Siciliana <i>Baked ziti with ricotta, eggplant, and mozzarella in marinara sauce</i>	19.95
Penne con Broccoli <i>Penne with broccoli and chicken in garlic and oil</i>	19.95
Whole Wheat Linguini <i>Whole wheat pasta with artichokes, sun-dried tomatoes, and shitake mushrooms in garlic and oil</i>	19.95
Linguini Carbonara <i>Served with bacon, Pecorino cheese and egg in a cream sauce</i>	19.95
Linguini alla Vongole <i>Served with roasted garlic and your choice of red or white clam sauce</i>	19.95
Linguini Frutta di Mare <i>Linguini with fresh seafood in tomato sauce</i>	24.95
Lasagna Bolognese <i>Traditional Italian Meat Lasagna</i>	19.95
Jumbo Cheese Ravioli <i>Ricotta cheese-stuffed ravioli topped with Marinara sauce</i>	19.95
Shells Alla Pasta Lovers <i>Shell pasta with chicken, prosciutto, broccoli and onions in a cream sauce</i>	21.95

Chicken

Paillard Grilled chicken breast in a lemon vinegar sauce with a mixed arugula salad	24.95
Parmigiana <i>Breaded breast of chicken topped with our homemade tomato sauce and melted mozzarella</i>	24.95
Scarpariello <i>Chicken breast with Italian sausage, mushrooms cherry peppers and potatoes</i>	24.95
Francese <i>Chicken breast with artichoke hearts in a lemon and white wine sauce</i>	24.95

Meat

Vitello Scallopine Marsala <i>Thinly sliced veal sautéed with mushrooms in a Marsala wine sauce</i>	26.95
Vitello Scallopine Francese <i>Thinly sliced veal sautéed in a white wine and lemon sauce</i>	26.95
Vitello Scallopine Parmigiana <i>Thinly sliced and breaded veal topped with our homemade tomato sauce and melted mozzarella</i>	26.95
18oz. Boneless Grilled Rib Eye Steak <i>Served over grilled radicchio, grilled Portobello mushroom and mashed potato. Finished with a touch of balsamic sauce</i>	41.95
Grilled Lamb Chops <i>With roasted potatoes and sautéed spinach</i>	41.95

Seafood

Shrimp Parmigiana Breaded Tiger shrimp topped with our homemade tomato sauce and melted mozzarella	26.95
Pan Roasted Chilean Sea Bass <i>Served with creamy vegetable risotto</i>	28.95
Pan Seared Salmon <i>North Atlantic salmon served over a chick pea, cucumber and onion salad with a garlic yogurt sauce</i>	26.95
Shrimp Scampi <i>Sauteed in a white wine, lemon, butter and garlic sauce</i>	26.95