



## Appetizers

**Mozzarella Caprese** **15.95**

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

**Shrimp Cocktail** **17.95**

*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** **12.95**

*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** **16.95**

*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*

**13.95**

### **Nicoise Salad**

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

**17.95**

### **Atlantic Salmon Salad**

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

**17.95**

## 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

<b>Spaghetti and Meatballs</b> <i>In our homemade tomato sauce</i>	<b>18.95</b>
<b>Spaghetti Bolognese</b> <i>Our traditional style meat sauce</i>	<b>19.95</b>
<b>Farfalle Californese</b> <i>Bow-tie pasta with fresh tomato sauce and basil leaves topped with goat cheese</i>	<b>19.95</b>
<b>Cappelini Giadenera</b> <i>Angel hair pasta topped with fresh vegetables with garlic and olive oil</i>	<b>19.95</b>
<b>Penne Alla Vodka</b> <i>Penne with prosciutto in a creamy vodka sauce finished with parmesan cheese</i>	<b>18.95</b>
<b>Ziti Siciliana</b> <i>Baked ziti with ricotta , eggplant, and mozzarella in marinara sauce</i>	<b>19.95</b>
<b>Penne con Broccoli</b> <i>Penne with broccoli and chicken in garlic and oil</i>	<b>19.95</b>
<b>Whole Wheat Linguini</b> <i>Whole wheat pasta with artichokes, sun-dried tomatoes, and shitake mushrooms in garlic and oil</i>	<b>19.95</b>
<b>Linguini Carbonara</b> <i>Served with bacon, Pecorino cheese and egg in a cream sauce</i>	<b>19.95</b>
<b>Linguini alla Vongole</b> <i>Served with roasted garlic and your choice of red or white clam sauce</i>	<b>19.95</b>
<b>Linguini Frutta di Mare</b> <i>Linguini with fresh seafood in tomato sauce</i>	<b>23.95</b>
<b>Lasagna Bolognese</b> <i>Traditional Italian Meat Lasagna</i>	<b>19.95</b>
<b>Jumbo Cheese Ravioli</b> <i>Ricotta cheese-stuffed ravioli topped with Marinara sauce</i>	<b>18.95</b>
<b>Shells Alla Pasta Lovers</b> <i>Shell pasta with chicken,prosciutto,broccoli and onions in a cream sauce</i>	<b>21.95</b>

## Chicken

<b>Paillard</b> Grilled chicken breast in a lemon vinegar sauce with a mixed arugula salad	<b>23.95</b>
<b>Parmigiana</b> <i>Breaded breast of chicken topped with our homemade tomato sauce and melted mozzarella</i>	<b>23.95</b>
<b>Scarpariello</b> <i>Chicken breast with Italian sausage, mushrooms cherry peppers and potatoes</i>	<b>23.95</b>
<b>Francese</b> <i>Chicken breast with artichoke hearts in a lemon and white wine sauce</i>	<b>23.95</b>

## Meat

<b>Vitello Scallopine Marsala</b> <i>Thinly sliced veal sautéed with mushrooms in a Marsala wine sauce</i>	<b>25.95</b>
<b>Vitello Scallopine Francese</b> <i>Thinly sliced veal sautéed in a white wine and lemon sauce</i>	<b>25.95</b>
<b>Vitello Scallopine Parmigiana</b> <i>Thinly sliced and breaded veal topped with our homemade tomato sauce and melted mozzarella</i>	<b>25.95</b>
<b>18oz. Boneless Grilled Rib Eye Steak</b> <i>Served over grilled radicchio, grilled Portobello mushroom and mashed potato. Finished with a touch of balsamic sauce</i>	<b>39.95</b>
<b>Grilled Lamb Chops</b> <i>With roasted potatoes and sautéed spinach</i>	<b>39.95</b>

## Seafood

<b>Shrimp Parmigiana</b> Breaded Tiger shrimp topped with our homemade tomato sauce and melted mozzarella	<b>25.95</b>
<b>Pan Roasted Chilean Sea Bass</b> <i>Served with creamy vegetable risotto</i>	<b>27.95</b>
<b>Pan Seared Salmon</b> <i>North Atlantic salmon served over a chick pea, cucumber and onion salad with a garlic yogurt sauce</i>	<b>25.95</b>
<b>Shrimp Scampi</b> <i>Sauteed in a white wine, lemon, butter and garlic sauce</i>	<b>25.95</b>