

## ***Appetizers***

- ARTICHOKE DIP** our chef's special recipe served with pita points 9
- BRUSCHETTA** topping of roma tomatoes, olive oil, garlic & spices served with toasted crostini 7
- LOBSTER & SHRIMP DIP** a succulent, chilled dip for seafood lovers served with pita points 11
- PIZZA GORGONZOLA** olive oil, garlic, black olives, gorgonzola & mozzarella cheese 9
- RAVIOLI CAPRESE** filled with tomato, basil & mozzarella, fried & served with marinara 8
- CALAMARI** flash fried & served with roasted red pepper remoulade sauce 9
- BLACKENED SCALLOPS** seared and served atop prosciutto ham with tangy honey citrus sauce 11

## ***Soup and Salads***

- INSALATA DI SPINACI** grilled chicken, walnuts, red onions, feta cheese, eggs, & cranberries in light raspberry vinaigrette 14
- INSALATA GREEK** grilled chicken, red onions, kalamata olives, cucumbers, tomatoes, feta cheese 14
- INSALATA ALLA CESARE** grilled chicken, garlic croutons, parmesan cheese & house made dressing 14
- Delicious Substitutions:*** Grilled Salmon 7 Ahi Tuna 8 Grilled Shrimp 7
- House Dill Ranch - Raspberry Vinaigrette - Italian Vinaigrette - Balsamic Vinaigrette**

*You may substitute for a garden salad or soup:*

**SPINACH SALAD 5    CAESAR SALAD 4    CAPRESE 7**

## ***Chicken***

*Served with our famous bruschetta, your choice of soup or garden salad, angel hair pasta & chef's vegetable*

- POLLO DELLA CASA** sautéed asparagus, mushrooms & peppers in a classic Alfredo sauce 19
- POLLO ALLA PARMIGIANA** topped with house marinara sauce & Italian cheeses 18
- POLLO ALLA LIMONE** sautéed picatta style, with capers & a lemon butter garlic sauce 18
- POLLO CON GORGONZOLA** artichoke hearts, tomatoes, fresh basil & shrimp in gorgonzola cream sauce 21

## ***Seafood***

*Served with our famous bruschetta, your choice of soup or garden salad, rice pilaf & chef's vegetable*

- SHRIMP SCAMPI** gulf shrimp in a white wine lemon, butter & garlic sauce 21
- GRILLED SALMON** lightly seasoned then grilled and served picatta style with shrimp 25
- TILAPIA** encrusted with almonds, baked & served with tangy honey citrus sauce 19
- CRAB CAKES** crab & lobster filled served with roasted red pepper remoulade 21
- AHI TUNA** panko & sesame seed encrusted, served medium rare with wasabi vinaigrette 24

## ***Veal***

*Served with our famous bruschetta, your choice of soup or garden salad, angel hair pasta & chef's vegetable*

**VEAL ALLA TUSCANY** artichokes hearts, mushrooms, prosciutto & peppers in a brandy cream sauce 24

**VEAL AL LIMONE** pan seared veal sautéed, Picatta style, in a white wine lemon garlic & caper sauce 22

**VEAL ALLA PARMIGIANA** pan seared, topped with prosciutto, Italian cheeses & marinara 23

**VEAL GORGONZOLA** artichoke hearts, tomatoes, fresh basil & shrimp in a gorgonzola cream sauce 25

## ***Steaks***

*Served with our famous bruschetta, your choice of soup or garden salad, garlic mashed potatoes & chef's vegetables*

**FILETTO TIAMO** 8 oz Filet topped with tomato, gorgonzola and brandy peppercorn cream sauce 33

**BISTECCA E GAMBERI** 8 oz Sirloin topped with Pinot Noir reduction and grilled gulf shrimp 25

**COSTATA DI MANZO** 16 to 18 oz bone in Ribeye, grilled & topped with herbed butter 34

## ***Stuffed and Baked Pasta***

*Served with our famous bruschetta & your choice of soup or garden salad*

**CHICKEN MANICOTTI** filled with roasted chicken & baked Florentine style in an Alfredo sauce 15

**RAVIOLI** savory beef filled raviolis sautéed in your choice of Marinara or rosé sauce 16

**LASAGNA** baked layers of Italian cheeses, tender lasagna & Bolognese sauce 15

**TORTELLINI AL FORNO** stuffed with caramelized onions & ricotta cheese sautéed with prosciutto ham, and Italian cheeses baked in a parmesan cream sauce 16

**BAKED ZITI** with chicken, sautéed mushrooms, parmesan cream sauce and a splash of marinara 15

**EGGPLANT PARMIGIANO** baked with marinara & Italian cheeses, served with angel hair pasta 15

**CANNELLONI** beef and sausage filled baked with marinara and a splash of Alfredo sauce 15

**SCAMPI RAVIOLI** four cheese raviolis sautéed with shrimp in a lemon butter garlic sauce 18

**PASTA MISTA** one chicken cannelloni, lasagna, fettuccini alfredo & a meatball 18

## ***Pasta***

*Served with our famous bruschetta & your choice of soup or garden salad*

**FETTUCCHINI ALFREDO** a classic dish served; plain 14, with chicken 16, with sautéed shrimp 18

**FETTUCCHINI PRIMAVERA** sausage or chicken in olive oil and garlic sauce with garden vegetables 16

**SPICY LINGUINI TI AMO** chicken, shrimp, olives & capers in a light chipotle marinara 17

**PENNE ALLA TOSCANA** chicken, artichoke hearts, spinach & roasted peppers in an Alfredo sauce 17

**PENNE ALLA CAJUN** blackened chicken & mushrooms in a spicy Cajun, parmesan cream sauce 17

**LINGUINI E POLPETTE** steaming spaghetti tossed with meatballs & our house marinara sauce 14

**LINGUINI PESCATORE** shrimp, scallops, clams, lobster, peppers & asparagus with olive oil & a hint of pesto 24

**LOBSTER SHRIMP MAC & CHEESE** pasta in velvety cheese sauce and a sprinkle of bacon 23

*\$6 entrée split charge which includes garden salad or soup  
20% gratuity added to parties of 7 or more  
Complimentary bruschetta for dine in only*