

Dinner ~ Sample Menu

Antipasti

Meatballs – Housemade spicy meatballs, red sauce, mozzarella cheese	7
Mushrooms – Sautéed wild mushrooms, grilled cheesy polenta, Parmesan, truffle oil	8
Mozzarella fritto – Fresh mozzarella, herb breading, marinara for dipping	8
Flatbread – Parmesan, kalamata olives, rosemary	8
Artichokes – Crispy fried artichokes, Parmesan, basil aioli	10
Calamari – Flash fried, lemon aioli	10
Asiago – Oven-baked Asiago cheese, brandy, oregano, lemon, flamed tableside. Salute!	11
Chicken skewers – Grilled chicken skewers, sautéed mushrooms, marsala sauce	11
Gamberi – Sautéed shrimp, garlic, chilies, sherry, butter	12

Zuppa e insalata

Minestrone – Vegetables, cannellini beans, spinach, Parmesan, pesto	5/7
Mista – Mixed baby greens, tomatoes, lemon-thyme vinaigrette, goat cheese crostini	7
Caesar – Hearts of romaine, Parmesan, rustic croutons, housemade dressing	8
Seasonal salad – Mixed greens, dried cherries, candied walnuts, blue cheese crumbles red onion, balsamic vinaigrette	8
Caesar entrée – Choice of grilled chicken or prawns	14/15
Spazzo chopped – Romaine, grilled chicken, salami, chickpeas, mozzarella, green onions, tomato, basil, red wine vinaigrette	8/16

Pizze

Four Cheese – Mozzarella, Fontina, Asiago, Parmesan	15
Margherita – Oven-dried tomatoes, roasted garlic, pesto, fresh mozzarella, basil	16
Sausage – Roasted peppers, Italian sausage, Fontina cheese	16
Mushroom – Seasonal mushrooms with goat cheese, Parmesan, truffle oil	17
Prosciutto – Thinly sliced prosciutto, Fontina cheese, Parmesan, arugula, extra-virgin olive oil	17
Carne – Italian sausage, pepperoni, tomato sauce, mozzarella, Parmesan	18

Pasta e risotto

Pesto – Spaghetti, basil pesto, sautéed tomatoes, Parmesan	16
Cannelloni – Italian sausage, spinach, ricotta, tomato cream sauce	17
Spaghetti – Classic tomato sauce, housemade meatballs	18
Bolognese – Fettucine noodles tossed in a classic tomato meat sauce, ricotta	18
Penne Carbonara – Grilled chicken, crispy prosciutto, peas, alfredo sauce, Fontina cheese	20
Seafood Formaggio – Rigatoni, crab, bay shrimp, Asiago, peas, chilies, alfredo sauce, bread crumb topping	20
Risotto – Parmesan and corn risotto, bacon wrapped prawns, roasted red pepper coulis	22
Puttanesca – Prawns, kalamata olives, anchovy, spicy red sauce	22

Secondi

Piccata – Boneless chicken breast, fettuccine noodles, capers, lemon, butter and white wine	23
Flank steak* – Grilled beef, creamy blue cheese polenta, frizzled onions, roasted beet demi glace	24
Salmon* – King salmon, grilled, saffron fergola, sautéed garlic green beans, tomato coulis	25
Chef's Fish Selection* – grilled, sautéed tuscan style vegetables, buerre blanc, blood orange reduction	25

Contorni

Patate – Smashed potatoes with butter and cream	5
Broccolini – Sautéed with olive oil and garlic	5
Risotto – Parmesan and truffle oil	6
Spinaci – Spinach sautéed with olive oil and lemon	6

Presented by Chef Kristopher Evans

Looking for a place to hold an event? Ask us about our new private dining area.
We can accommodate up to 50 guests for lunch or dinner.

*Meats and fish that are undercooked to your specifications may increase your risk of food borne illness.