

Dinner Menu

Appetizers

Cheesy Garlic Bread – Served with marinara	5
Meatballs – Housemade spicy meatballs, marinara, mozzarella cheese	7
Gnocchi (v) – Topped with fried sage leaves	9
Flatbread (v) – Olive oil, Cambozola, roasted garlic	10
Artichokes (v) – Crispy fried artichoke hearts, Parmesan, basil aioli	10
Calamari – Flash fried, lemon aioli	10
Asiago (v) – Oven-baked Asiago cheese, brandy, oregano, lemon, flamed tableside. Salute!	11
Chicken Skewers – Grilled chicken skewers, sautéed mushrooms, marsala sauce	12
Gamberi – Sautéed shrimp, garlic, chilies, sherry, butter	12

Soup and Salads

Chef's Soup – Ask your server for today's selection	5/7
Minestrone – Rich, tomato-based vegetable soup, pasta, potatoes, kidney beans, green beans, zucchini, spinach, carrots, celery, onions, green peas	6/8
Mista (v) – Mixed baby greens, tomatoes, lemon-thyme vinaigrette, goat cheese crostini	6
Caesar – Hearts of romaine, Parmesan, rustic croutons, housemade dressing	6
Caesar Entrée – Hearts of romaine, Parmesan, rustic croutons, housemade dressing add grilled chicken \$5, sautéed prawns \$8 or salmon \$12	12
Seasonal Salad (v) – Chef's seasonal preparation	7
Spazzo Chopped – Romaine, grilled chicken, salami, chickpeas, smoked mozzarella, Parmesan, green onions, tomato, basil, creamy Italian dressing	7/16

Entrées

Chicken Parmesan – Lightly breaded, marinara, mozzarella, Parmesan, linguine alfredo	20
Chicken Piccata – Chicken breast, fettuccine noodles, capers, lemon, butter, white wine	22
Chicken Marsala – Orzo, diced tomatoes, Chef's vegetable, wild mushroom marsala sauce	22
Top Sirloin* – "Baseball-cut", garlic mashed potatoes, sautéed spinach, wild mushroom demi glace	25
Salmon* – Broiled fresh Atlantic salmon, buerre blanc, orzo, diced tomatoes, broccolini	25
Scallops* – Pan-seared, three cheese ravioli	30
Prime Filet Medallions* – Seared, brandy peppercorn sauce, roasted garlic mashed potatoes, crispy-fried leeks, julienne winter vegetables	32

Pasta

(gluten-free pasta available upon request)

Ravioli (v) – Cheese filled ravioli, peas, spinach, mushrooms	15
Spaghetti – Classic tomato sauce, housemade spicy meatballs	16
Lasagne – Italian sausage, ground beef, ricotta, mozzarella, pomodoro sauce	18
Bolognese – Fettuccine noodles tossed in a classic tomato meat sauce, ricotta	18
Chicken Carbonara – Penne, grilled chicken, prosciutto ham, peas, alfredo sauce	20
Prawns Diablo – Rigatoni noodles, prawns, crispy prosciutto ham, spicy tomato cream sauce	22
Clam Linguine – Manila clams, olive oil, white wine, butter, herbs, fresh tomatoes	21

Pizza (9 inch personal size)

Four Cheese (v) – Mozzarella, Fontina, Asiago, Parmesan	11
Margherita (v) – Oven-dried tomatoes, roasted garlic, pesto, fresh mozzarella, basil	12
Prosciutto – Thinly sliced prosciutto, Fontina cheese, Parmesan, arugula, extra-virgin olive oil	13
Barbecued Chicken – Spicy barbecue sauce, roasted corn, mozzarella, green onions	14
Carne – Italian sausage, pepperoni, tomato sauce, mozzarella, Parmesan	15

Sides

Patate (v) – Smashed potatoes with butter and cream	5
Broccolini (v) – Sautéed with olive oil and garlic	5
Risotto (v) – Parmesan and truffle oil	6
Spinaci (v) – Spinach sautéed with olive oil and lemon	6
Prawns – Sautéed with olive oil and garlic	8

Vegetarian Dishes

Please view our menu for our chef inspired vegetarian options signified with a (v).

Presented by Chef John Price

*Meats and fish that are undercooked to your specifications may increase your risk of food borne illness. SPZ-12/20/11