

# Dinner ~ Sample Menu

## Antipasti

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

## Zuppa e insalata

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

## Pizze

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

## Pasta e risotto

<b>Pesto</b> – Spaghetti, basil pesto, sautéed tomatoes, Parmesan	16
<b>Cannelloni</b> – Italian sausage, spinach, ricotta, tomato cream sauce	17
<b>Spaghetti</b> – Classic tomato sauce, housemade meatballs	18
<b>Bolognese</b> – Fettucine noodles tossed in a classic tomato meat sauce, ricotta	18
<b>Penne Carbonara</b> – Grilled chicken, crispy prosciutto, peas, alfredo sauce, Fontina cheese	20
<b>Seafood Formaggio</b> – Rigatoni, crab, bay shrimp, Asiago, peas, chilies, alfredo sauce, bread crumb topping	20
<b>Risotto</b> – Arborio rice, duck confit, pine nuts, blue cheese	22
<b>Puttanesca</b> – Prawns, kalamata olives, anchovy, spicy red sauce	22

## Secondi

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

## Contorni

<b>Patate</b> – Smashed potatoes with butter and cream	5
<b>Broccolini</b> – Sautéed with olive oil and garlic	5
<b>Risotto</b> – Parmesan and truffle oil	6
<b>Spinaci</b> – 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.