Appetizers

Bruschetta *......6.50 Toasted bread with pesto, mozzarella cheese and topped with tomatoes, garlic, and basil in olive oil.

Salad

Add chicken breast to any salad **4.00**

Soup

Minestrone Cup 3.00....Bowl 5.00 Soup of the Day. Cup 3.00....Bowl 5.00

Pasta

All pasta with choice of cup of soup or house salad...9.95

Fettuccine Testa Rosa

Chicken sautéed with mushrooms, green onions, fennel and a spicy marinara cream sauce.

Fettuccine Viaregina

Prawns, scallops, mushrooms, green onions, and bay shrimp in a light cream sauce.

Spaghetti Carbonara

Pancetta, onions and mushrooms in a light version of the traditional cream sauce.

Cheese Tortellini Romano

Prosciutto and peas in a cream sauce.

Capellini Pomodoro 🌲

Fresh tomatoes, garlic and basil in a marinara sauce.

Linguini Vongole

Fresh baby clams and garlic in your choice of marinara or cream sauce.

Butternut Squash Ravioli 🌲

In a walnut cream sauce

Penne Semolina

Penne pasta with chicken, spinach, sun dried tomatoes, parsley in a garlic butter sauce.

Fettuccine Alfredo * Classic cream sauce

Fettuccine Pollo

Sautéed chicken, spinach and pine nuts in a light cream sauce.

Spinach Ricotta Ravioli & Meat Ravioli Gnocchi & Rigatoni &

Above items come in sauce of your choice, marinara, pesto, bolognese, cream or porcini mushroom cream.

All pasta dishes can be ordered with meatballs. Add 1.50 each.

Sandwiches

All sandwiches with choice of cup of

Steak Sandwich on a French Roll

Grilled NY with sautéed onions and bell peppers with sun-dried tomatoes and aioli

Ahi Tuna Sandwich

Served on a French roll with caper aioli, sweet basil, tomato and lettuce.

Chicken Sandwich

Breast of chicken on toasted French roll with sun dried tomato aioli, tomato and lettuce.

Hamburger/Cheeseburger

Served on French roll.

Sausage Sandwich

Grilled mild Italian sausage with provolone cheese, bell peppers, sun-dried tomatoes and onions with sun-dried tomato aioli.

Chicken

- Chicken Parmesan...... 10.95 Skinless chicken breast layered with marinara sauce and mozzarella cheese
- Chicken Sauté Sec 9.95 Skinless chicken breast sautéed with mushrooms in a white wine and demi-glaze
- Chicken and Prawn Piccata 13.95 Skinless chicken breast cooked with white wine, lemon, cream and capers, topped with prawns.

Fish and Shellfish

Prawns or Sole or Calamari

Dore Style 12.95 Dipped in light egg batter sautéed with white wine, lemon, butter and cream

Prawn Scampi...... 12.95 Sautéed with garlic, lemon, butter and cream

Children's Lunch Menu

All children's items served with French fries

Grilled Cheese Sandwich	7.00
Chicken Strips	7.00
Spaghetti	7.00

With choice of butter or marinara sauce

Veal

Veal Piccata...... 12.95 Cooked with white wine, lemon cream and capers.

Veal Parmesan 11.95 Cutlets breaded and sautéed in marinara sauce and mozzarella cheese.

- Veal Scaloppini Sec 12.95 Medallions sautéed with mushrooms in demi glaze.
- Veal Dore...... 12.95 Medallions egg battered sautéed in white wine, lemon, butter and cream.

Vegetarian

- Look for the * symbol on other menu items for vegetarian dishes.
- Eggplant Parmesan & 9.95 Medallions of eggplant, breaded and sautéed with marinara sauce, parmesan and mozzarella cheese

Special Lunch Salads

All Salads with A Cup of Soup: Minestrone or Soup of Day

Tuscan Bread Salad10.95
Red onions, croutons, fresh tomato and basil sautéed together in balsamic vinegar topped
with grilled fresh fish of the day with pesto aioli
aion. Romaine Salad10.95
Chopped romaine lettuce sautéed lightly in olive oil with garlic and green onions, topped with tomato slices and sautéed prawns.
Tortellini Salad9.95
Cheese tortellini and fresh mixed vegetables tossed with pesto and lemon, served over Caesar salad with avocado.
Seafood Salad11.95
Combination of shellfish and seafood sautéed in olive oil and garlic over arugula and mixed greens in a raspberry vinaigrette dressing. Garnished with kalamata olives, tomato wedges and cucumber slices.
Steak Salad11.95
Grilled NY strip served over arugula and mixed greens, dressed with garlic, crushed pepper, and fresh rosemary olive oil with reduced balsamic vinegar.
Avocado & Shrimp Louie10.95
Bay shrimp with avocado, sliced eggs served over mixed greens, topped with Louie dressing.
Lamb Salad10.95
Grilled lamb over arugula and mixed greens. Tossed with blue cheese and fried polenta with a house balsamic vinaigrette.
Tomato Mozzarella Salad10.95
Cubes of tomato, fresh mozzarella cheese, oregano and basil with honey balsamic vinaigrette over shredded romaine.