

# Wine List

## Red

	<u>Glass</u>	<u>Bottle</u>
<b>Malbec Blend</b> , Clos de los Siete, Mendoza, Argentina	9	32
<b>Shiraz</b> , Thomas Goss, McLaren Vale, Australia	8.5	29
<b>Rouge</b> (Red Blend), Mas de Gourgonnier, Provence, France		35
<b>Châteauneuf-du-Pape</b> , Clos du Mont Olivet, Rhône Valley, France		53
<b>Italian House Red</b> , Montepulciano D'Abruzzo, Gala, Italy	7	25
<b>Ripassa Valpolicella</b> , Latium, Campo dei Ciliagi, Italy	9	32
<b>Italian Blend</b> , 3-Vini Dolcetto, Merlot, Pinot Nero, Italy (1 litre bottle)		44
<b>Chianti Classico</b> , Fattoria di Cinciano, Italy	8.5	29
<b>Chianti Classico Riserva</b> , Ruffino Ducale "Tan", Tuscany, Italy		43
<b>Barbera d'Asti</b> , Tenuta Olim Bauda, Piemonte, Italy	9	32
<b>Barolo</b> , Franco Molina, Piemonte, Italy		47
<b>Zinfandel</b> , Opolo, Paso Robles, California	8.5	29
<b>Zinfandel</b> , D-Cubed, Napa Valley, California		44
<b>Cabernet Sauvignon</b> , Liberty School, Paso Robles, California	8	29
<b>Cabernet Sauvignon</b> , Laurel Glen "Counterpoint", Sonoma, California		50
<b>Cabernet Sauvignon</b> , La Jota, Howell Mountain, CA	19	75
<b>Bordeaux Cab</b> , Chateau du Taillan Haut-Medoc, Bordeaux, France		33
<b>Robust Red Blend</b> , Fiction, Paso Robles, California	9	32
<b>Cab-Merlot Blend</b> , Taken, Napa, California		46
<b>Merlot</b> , Silver Palm, California	8.5	29
<b>Bordeaux</b> , Dourthe La Grande Cuvee, Bordeaux, France	9	32
<b>Super Tuscan Blend</b> , Il Fauno, Merlot, Cab Franc, Cab Sauv, Italy	9.5	35
<b>Grenache</b> , Bernabeleva "Camino" Old Vine, Madrid, Spain		29
<b>Pinot Noir</b> , Love, Oregon	9.5	35
<b>Pinot Noir</b> , Champ de Reyes, Anderson Valley, CA	12.5	44

## White

<b>Sauvignon Blanc</b> , Frissant, Touraine, France	8	28
<b>Sauvignon Blanc</b> , Jules Taylor, Marlborough, New Zealand	9	32
<b>Rosé</b> , Montrose, Bernard et Olivier Coste, Languedoc, France	7.5	28
<b>Riesling</b> , Dr. Loosen, Germany	8	28
<b>Grüner Veltliner</b> , Stadt Krems, Kremstal, Austria	8.5	29
<b>Chardonnay</b> , La Terre, California	6.5	23
<b>Chardonnay</b> , Hess, Monterey, California	8	28
<b>Chardonnay</b> , Cambria "Benchbreak", Santa Maria, CA	9	32
<b>Chardonnay (un-oaked)</b> , Manciat-Poncet Macon Charnay, France		35
<b>Italian House White</b> , Insolia, Tenura Ibdini, Sicilia, Italy	8	28
<b>Pinot Grigio</b> , Ca'Stella, Venetie, Italy	8	28
<b>Pinot Gris</b> , Pierre Sparr, Alsace, France	9	32

## Sparkling

<b>Cava</b> , Segura Viudas Brut Reserva, Spain	10 split	
<b>Prosecco</b> , Balbinot, Treviso, Italy		29

# Appetizers

## Petite French Brie Wheel

grilled and served with Granny Smith apples, garlic croutons\*  
and seasonal fruit chutney, 10

## Chicken Satay

four pieces of grilled chicken satay with a trio of sauces:  
barbecue, peanut and honey-habanero, 10

## Bruschetta

grilled French bread topped with a tomato-artichoke relish and  
shredded parmesan cheese, 8  
(contains gluten)

## Eggplant Stack

grilled eggplant layered with breaded goat cheese, basil and tomato;  
topped with fried onions\* and drizzled with balsamic vinaigrette, 9

## Maple Soy Sea Scallops\*

large sea scallops sautéed with maple syrup, soy sauce and sesame seeds,  
garnished with vegetable risotto, 11

# Entrée Salads

## Chicken, Apple and Currant Salad

mixed greens, apples, currants, walnuts, carrots, blue cheese and grilled chicken  
tossed with balsamic vinaigrette, 14

## Caesar Pasta Salad

crisp romaine lettuce, chilled pasta\*, croutons and parmesan cheese  
tossed in our special recipe caesar dressing,  
with marinated grilled chicken breast, 13;  
with pesto seasoned steak,  
sautéed shrimp or fresh grilled salmon, 16

## Gourmet Garden Salad

bed of lettuce with cucumbers, tomatoes, carrots, peppers, red cabbage,  
olives, red onions, artichoke hearts and our house dressing on the side,  
with marinated grilled chicken breast, 13;  
with pesto seasoned steak,  
sautéed shrimp or fresh grilled salmon, 16

# Pasta with Your Choice of Sauce

Includes choice of soup or garden salad.  
(You may upgrade to caesar salad for 1.00 or caprese salad for 3.00.)

## Pasta Choices

### Fresh Pasta

Angel Hair  
Linguine  
Fettuccine



Choose a cut and a flavor



White  
Spinach

Whole Wheat Garlic-Parsley

### Filled Pasta

**Signature Three Cheese Ravioli**, add 3.00

**Smoked Mozzarella Ravioli**, add 3.00

**Cheese Tortellini**, add 3.00

### Pasta without Eggs

**Penne** (wheat or gluten free corn/rice)

**Rice Noodles** (gluten free)

**Bowties**

## Sauce Choices

### Shrimp, Scallops and Mushrooms

sautéed with garlic, olive oil, scallions  
and white wine, 18

### Fresh Basil Pesto

fresh basil blended with olive oil,  
garlic, nuts and romano cheese, 15

### Alfredo

traditional Italian cream sauce  
made with imported parmesan cheese, 15

### Tarragon Asparagus

our house specialty, fresh asparagus in cream  
and white wine with tarragon, 15

### Roasted Garlic and Sun-Dried Tomatoes

puree of roasted garlic and sun-dried  
tomatoes in a light red wine cream sauce, 15

### Chicken Asparagus Sauté

grilled chicken breast, fresh asparagus, herbs,  
and tomatoes sautéed in olive oil, white wine,  
and a hint of cream, topped with feta cheese, 16

### Chicken Romano

grilled chicken breast in a tomato sauce  
with sweet onions, garlic and romano cheese, 15

### Marinara

classic Italian-style, smooth tomato sauce, 13;  
with sautéed vegetables, 16

### Bolognese

our classic marinara with seasoned ground beef, 15

### Sausage Rosa

crumbled Italian sausage, peas and mushrooms  
in a tomato cream sauce, 15

**Add Meatballs** (*contain gluten*), **Italian Sausage or Chicken to any sauce**, 3.00

**Add Sautéed Vegetables to any sauce**, 3.00

**Sample two sauces over the same pasta**, add 1.00

We respectfully request one entrée per customer. There is a minimum meal charge of 7.00 per person or a 4.00 charge for splitting a meal. Shrimp, Scallops and Mushrooms, as well as some specialty pasta sauces, are up to an additional 2.00 when served with an entrée.

# Entrées

Your Entrée includes...

*one of the following salads or soup:*

Garden Salad  
Soup  
Caesar Salad, add 1.00  
Caprese Salad, add 3.00

*and also one of the following sides:*

Vegetable and/or Side Dish of the Day  
Pasta and Sauce (see previous page)  
Grilled Vegetables, add 3.00

## Seafood Trio

jumbo shrimp, fresh salmon, and sea scallops grilled and served with lemon beurre blanc, 24

## Herb-Garlic Jumbo Shrimp

seven jumbo shrimp broiled with herb-infused garlic butter, 22

## Potato Crusted Cod

potato crusted, pan-roasted and served with fresh lemon, 22

## Canadian Salmon

broiled with olive oil, white wine and fresh herbs, 22

## Lemon-Herb Chicken Breast

marinated in lemon, garlic, herbs and olive oil and grilled; served with a tomato-artichoke relish, 19

## Chicken Parmesan

lightly breaded, baked and topped with marinara and melted mozzarella cheese, 20  
(contains gluten)

## Vegetable Risotto

rich and creamy with seasonal vegetables (vegetarian), 16  
with marinated grilled chicken breast, 18; with pesto seasoned steak or sautéed shrimp, 20  
(does not include side dish)

## Italian Sausage and Peppers

grilled and served with sautéed peppers, roma tomatoes and red onions, 18

## Barbecue Pork Tenderloin

marinated with red wine and rosemary; grilled and finished with smoky apple barbecue sauce, 20

## Pepper-Crusted Prime Filet Mignon Medallions

eight ounce center cut, pan-seared and served with sautéed mushrooms and natural juices, 27

*Unless indicated, most menu items are Gluten Free.*

*Items with an \* can be prepared Gluten Free upon request.*

*Our servers are always happy to recommend a side item and entrée combination or an alternative preparation for your dinner entrée to meet your dietary needs.*