

# Wine List

<b><u>Red</u></b>	<b><u>Glass</u></b>	<b><u>Bottle</u></b>
<b>Nebbiolo</b> , Bergadano Langhe, Piedmont, Italy	10	38
<b>Barolo Nebbiolo</b> , Franco Molina, Piemonte, Italy	15	50
<b>Barbaresco Nebbiolo</b> , Carlo Giacosa, Piemonte, Italy		70
<b>Italian House Red</b> , Montepulciano D'Abruzzo, Gala, Italy	7	25
<b>Barbera d'Asti</b> , Tenuta Olim Bauda, Piemonte, Italy	9.5	35
<b>Nero D'Avola</b> , Assuli Lolrano, Sicily, Italy		38
<b>Ripassa Valpolicella</b> , Latium, Campo dei Ciliegi, Veneto, Italy	10	38
<b>Amarone Valpolicella</b> , Ilatium Campo Leon, Veneto, Italy		60
<b>Amarone Riserva</b> , Ilatium Due Mori, Veneto, Italy		125
<b>Chianti Classico Sangiovese</b> , Fattoria di Cinciano, Tuscany, Italy	9.5	35
<b>Sangiovese (fruity style)</b> , Morelino di Scansano, Tuscany, Italy	10	38
<b>Brunello Sangiovese</b> , Piombaia, Tuscany, Italy		60
<b>Cabernet Sauvignon</b> , Liberty School, Paso Robles, California	9	32
<b>Cabernet Sauvignon</b> , Laurel Glen "Counterpoint", Sonoma, California		60
<b>Cabernet-Merlot Blend</b> , Taken, Napa, California		49
<b>Malbec Blend</b> , Clos de los Siete, Mendoza, Argentina	9.5	35
<b>Super Tuscan</b> , Il Fauno, Merlot, Cab Franc, Cab Sauv, Tuscany, Italy	11	41
<b>Bordeaux Merlot</b> , Dourthe La Grande Cuvee, Right Bank Bordeaux, Fr	9	32
<b>Bordeaux Cab</b> , Chateau du Taillan Haut-Medoc, Left Bank Bordeaux, France		42
<b>Grenache</b> , Bernabeleva "Camino" Old Vine, Madrid, Spain		32
<b>Zin, Syrah &amp; More Blend</b> , Fiction, Paso Robles, California	9.5	35
<b>Grenache, Cab, Syrah Blend</b> , Mas de Gourgonnier, Provence, France		37
<b>Châteauneuf-du-Pape</b> , Piedlong, Rhône Valley, France		65
<b>Pinot Noir</b> , Love, Oregon	10	38
<b>Pinot Noir</b> , Champ de Reyes, Anderson Valley, California	15	50
<b><u>White</u></b>		
<b>Bianco</b> , Corleone, Sicily, Italy	9	32
<b>Vermentino</b> , Contini Pariglia, Sardegna, Italy	10	38
<b>Pinot Grigio</b> , Ca'Stella, Venezie, Italy	8	28
<b>Pinot Gris</b> , Pierre Sparr, Alsace, France	9.5	35
<b>Sauvignon Blanc</b> , Frissant, Touraine, France	8.5	29
<b>Sauvignon Blanc</b> , Jules Taylor, Marlborough, New Zealand	9	32
<b>Sauvignon Blanc</b> , Lutea, Montepulciano, Italy		50
<b>Rosé</b> , Bieler Pere Et Fils, Languedoc, France	8	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	7	25
<b>Chardonnay</b> , Hess, Monterey, California	8	28
<b>Chardonnay</b> , Cambria "Benchbreak", Santa Maria, California	9	32
<b>Chardonnay (un-oaked)</b> , Colterenzio, Alto Adige, Italy		30
<b><u>Sparkling</u></b>		
<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)

## Calamari Fritti

lightly seasoned and served with zesty cocktail sauce, 11

## 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 your choice of dressing,  
with marinated grilled chicken breast, 13;  
with pesto seasoned steak,  
sautéed shrimp or fresh grilled salmon, 16

Dressings: Creamy Garlic Parmesan, Balsamic Vinaigrette, Raspberry Vinaigrette

## Kale Quinoa Salad

kale, quinoa, garbanzo beans, red onion and feta cheese tossed with an Italian vinaigrette, 10  
with marinated grilled chicken breast, 13;  
with 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

First, choose your main dish...

## 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

Second, choose a side dish:  
(except for Risotto and Lasagna)

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

Third, choose a starter of Soup  
or Salad:

Soup of the day  
Garden Salad with choice of dressing  
Caesar Salad, add 1.00  
Caprese Salad, add 3.00

*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.*