

STARTERS

- CHEESE FRITTERS** As featured in *Bon Appétit*, blended cheeses, fried with marinara and honey mustard. Small 5 Full 9.5
- CALAMARI FRITTI** Flash fried with creamy caper pesto sauce and marinara. Small 6 Full 10
- PORTOBELLO FRENCH FRIES** With red chili and creamy caper pesto sauces. Small 5 Full 9
- TUSCAN CRAB CAKES** Jumbo lump crab, baby greens, white bean salsa and lemon basil butter sauce. Small 6.5 Full 13
- PRINCE EDWARD ISLAND MUSSELS** In garlic wine broth, diced tomatoes, capers and grilled bruschetta. 12
- OVEN ROASTED ARTICHOKE CHEESE DIP** Artichokes, Swiss and Parmesan cheese blend with focaccia crisps. 9.5
- BRUSCHETTA AL POMODORO** Flame grilled Italian bread topped with diced tomatoes, capers and basil with melted mozzarella. 8
- SOUP OF THE DAY** 4.5

SALADS

We feature the following homemade dressings: Balsamic Vinaigrette, Dijon Honey Mustard, Peppercorn-Parmesan, Gorgonzola Vinaigrette

- CAESAR SALAD** Traditional Caesar with Parmesan cheese. 7 With grilled chicken. 10
With grilled salmon. 11
- MOZZARELLA AND TOMATO BASILICO** Fresh mozzarella, red and yellow vine-ripe tomatoes with basil walnut pesto, thinly sliced red onions and balsamic vinaigrette. 8
- POLLO SALAD** Chicken breast strips fried or grilled over fresh spinach with honey mustard, bacon, tomato, mozzarella cheese and chopped egg. 9
- ARUGULA WITH FLAME GRILLED APPLES** Roasted walnuts, Gorgonzola cheese and Gorgonzola vinaigrette. 7 With grilled chicken. 10 With grilled salmon. 11
- FLAME GRILLED PORTOBELLO MUSHROOM** As featured in *Southern Living*, baby greens, roasted walnuts and goat cheese in balsamic vinaigrette. 9.5
- GOAT CHEESE AND WALNUT SALAD** Assorted mixed greens in balsamic vinaigrette, with tomato, red onions, roasted red peppers with goat cheese and roasted walnuts. 7 With grilled chicken. 10
With grilled salmon. 11
- BOW TIE PASTA CAESAR** Roasted chicken, sun-dried tomatoes and Parmesan cheese in a pesto and balsamic vinaigrette. 10.5
- MEDITERRANEAN PASTA SALAD** Bow tie tossed with roasted chicken, olive oil, sun-dried tomatoes, black olives, roasted red peppers, walnuts, Parmesan cheese and capers over mixed greens with focaccia crisps and red chili sauce. 10 Substitute grilled shrimp 11.5
- ITALIAN CHOPPED SALAD** Chopped Genoa salami, pepperoni, cappicola ham and bacon with feta cheese, black olives, capers, red onion and tomato on a bed of mixed greens with balsamic vinaigrette. 12

PASTA

Add soup of the day, Caesar or house salad to any pasta for \$4.00

- CHICKEN MARGARITE** Flame grilled chicken over angel hair pasta, with mozzarella cheese, basil and choice of tomato sauce, garlic butter sauce or scallion cream sauce. 11.5
- SPAGHETTI** Traditional tomato sauce with jumbo meatball. 11
- OVEN ROASTED LASAGNA** Ricotta, mozzarella, sautéed ground beef layered between fresh pasta and topped with tomato sauce and baked. 11.5
- CANNELLONI AL FORNO** Fresh egg pasta stuffed with roasted chicken, selected cheeses, spinach and herbs, topped with fresh mozzarella and served with tomato sauce and béchamel. 13.5
- FETTUCINE IMPERIAL** Roasted chicken, ham, garlic and mushrooms in Alfredo sauce. 11
- PASTA POMODORO** Vermicelli tossed with diced tomatoes, capers, garlic and fresh herbs in an olive oil – marinara sauce. 9.5 With grilled chicken. 12.5 With grilled shrimp. 13.5
- BOW TIE PASTA AND SAUSAGE IN VODKA TOMATO CREAM** Spicy ground sausage, peppers and onions in a vodka tomato cream reduction with Asiago cheese. 12
- GOAT CHEESE & PENNE** Sun-dried tomatoes, garlic, scallions, diced tomatoes with penne pasta. 9.5
With grilled chicken. 12.5 With grilled shrimp. 13.5
- ROASTED VEGETABLE & PENNE** Sun-dried tomatoes, peppers, squash, asparagus, garlic and penne pasta tossed in a light herb and pesto sauce. 10.5 With grilled chicken. 13.5 With grilled shrimp. 14.5
- SHRIMP SCAMPI** Over angel hair, with white wine garlic butter, scallions and tomatoes. 13.5
- THREE CHEESE TORTELLINI WITH JUMBO LUMP CRAB MEAT** Tossed in a spiced Parmesan cream sauce with garlic, onions and fresh spinach. 14.5
- SMOKED CHICKEN RAVIOLI** Parmesan cream sauce, diced tomato, scallions and flash fried Roman artichoke. 13

Most pasta items available with whole wheat penne pasta.

MAIN COURSE

Add soup of the day, Caesar or house salad to any entrée for \$4.00

CHICKEN TUSCANY Breaded, sautéed chicken breast over angel hair pasta, with a red wine brown sauce, herbs, tomatoes, scallions and mushrooms. 14

CHICKEN MARSALA Two sautéed chicken breast, Marsala wine brown sauce, mushrooms and artichokes over angel hair. 16

CHICKEN ACUTO WITH BLACK BEAN SALSA Flame grilled chicken breasts over black bean salsa with grilled Roman artichokes and green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning. 15

TRADITIONAL PARMESAN Breaded, sautéed chicken or veal over angel hair with house made tomato sauce, mozzarella and Parmesan cheese. Chicken 15.5 Veal 18

EGGPLANT PARMESAN Breaded sautéed eggplant and grilled zucchini topped with marinated Portobello mushroom, mozzarella and house tomato sauce over angel hair 15

VEAL PICCATA Pan-roasted and finished with a white wine lemon butter, mushrooms and capers over angel hair. Topped with jumbo lump crabmeat. 19.5

FLAME GRILLED SALMON FILET With sun-dried tomato herb butter over black bean salsa with green beans. Petite 14 Regular 19.5

FILET WITH GORGONZOLA AND ROSEMARY COMPOUND BUTTER Grilled center cut beef filet served with green beans and fettuccine Alfredo. 29

STEAK TRATTORIA An 8 oz. Choice, skirt steak grilled and topped with a spicy extra virgin olive oil sauce. With oven roasted red chili potatoes and grilled asparagus. 17

TUSCAN RIBEYE A 14 oz. choice, aged, ribeye steak rubbed with Italian herbs and spices, flame grilled, topped with a garlic parsley brown butter, with blended Asiago cheese leek potatoes and green beans. 24.5

VEAL SALTIMBOCCA Stuffed with mozzarella, ham and sage, oven roasted and served over polenta with sautéed spinach in a tomato brown sauce. 19.5

FLAME GRILLED PORK TENDERLOIN Honey merlot reduction, gorgonzola crumbles, and flash-fried onion strings with blended Asiago cheese leek potatoes and green beans. 19

CEDAR WOOD ROASTED FISH OF THE DAY Today's "flown in fresh" selection roasted on cedar wood with blended Asiago cheese leek potatoes and vegetables. 24

CEDAR WOOD ROASTED DOUBLE CUT CURED PORK LOIN CHOP Roasted on cedar wood and pineapple glazed with blended Asiago cheese leek potatoes and vegetables. 19.5

BRICK OVEN PIZZA

Our pizzas are 12" oval and prepared with honey yeast dough, whole milk mozzarella and a blend of Parmesan cheeses.

FARMSTEAD CHEESE With feta, gorgonzola and Asiago cheese with basil walnut pesto. 11

ITALIAN SAUSAGE & CHEESE With fennel and rosemary. 10.5

PEPPERONI With roasted red bell peppers and mushrooms. 10.5

HOUSE SMOKED CHICKEN AND SPINACH With sun-dried tomatoes, ricotta cheese and roasted garlic. 11.5

MARGHERITA With tomato, basil and fresh mozzarella. 10

SIDE ITEMS 3.5

Fettuccine Alfredo
Angel Hair with Choice of Sauce
Blended Asiago Cheese Leek Potatoes
Creamy Parmesan Polenta
Vegetables
Red Chili Roasted Potatoes

CHILD ITEMS 4.5

Spaghetti
Chicken Strips and Fries
Fettuccine Alfredo
Cheese Pizza
Pepperoni Pizza
Sausage Pizza

DESSERTS

TIRAMISU Vanilla cream and Kahlua chocolate sauce. 6.5

CHOCOLATE PECAN FUDGE BROWNIE Pecan praline ice cream, caramel and white chocolate sauce. 6.5

CRÈME BRÛLÉE CHEESE CAKE With Chambord and fresh raspberries. 7.5

PECAN BUTTER CRUNCH CAKE Vanilla ice cream and Granny Smith apple cinnamon glaze. 6.5

KEY LIME PIE Amaretto whip cream, made with Key Lime juice. 6.5

- A 20% gratuity will be added to parties of eight or more for your convenience.

AMERIGOTM

AN ITALIAN RESTAURANT