



FAX MENU

TO: _____

FROM: _____

NUMBER OF PAGES: _____

DATE: _____

1656 Westgate Circle
Brentwood, TN 37027
(615) 377-7070 FAX: (615) 377-7072

STARTERS & SMALL PLATES

CHEESE FRITTERS As featured in *Bon Appétit*, blended cheeses, fried with marinara and honey mustard. Small 5 Full 9.5
OVEN ROASTED ARTICHOKE CHEESE DIP Artichokes, Swiss and Parmesan cheese blend with focaccia crisps. 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
BRUSCHETTA AL POMODORO Flame grilled Italian bread topped with diced tomatoes, capers and basil with melted mozzarella. 8
ITALIAN SAUSAGE RAGU Over Parmesan polenta with Parmesan cheese blend and basil. 4
FRIED ROMAN ARTICHOKE With red pepper and basil-walnut pesto aioli. 6
SPICY GARLIC SHRIMP Over arugula with warm red-chili lime vinaigrette. 7
GARLIC CHEESE BREAD With tomato sauce. 4
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
SOUP OF THE DAY 4

SALADS

We feature the following homemade dressings: Balsamic Vinaigrette, Dijon Honey Mustard, Parmesan-Peppercorn, 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. 8.5
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 pasta 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

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
FETTUCCINE 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
HOUSE SMOKED DUCK AND SAUSAGE PASTA Tossed in a white wine and garlic butter sauce with diced tomatoes, scallions and spices served over angel hair pasta. 13
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. 13.5

Most pasta items available with whole wheat penne pasta.

MAIN COURSE

Add soup of the day, Caesar or house salad to any entree 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 breasts, 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. As Quoted

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.

TENNESSEE 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. 9

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

BRAVO GELATO OR SORBET OF THE DAY 4

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

LUNCH

SOUP & SALADS

SHRIMP BISQUE – or – SOUP OF THE DAY Cup 4 Bowl 6.5

CHICKEN CAESAR SALAD Traditional Caesar with Parmesan and flame grilled chicken. 8.5

GOAT CHEESE AND WALNUT SALAD Assorted greens in balsamic vinaigrette, with tomato, red onions, roasted red peppers, goat cheese, roasted walnuts and flame grilled chicken. 9.5

ARUGULA SALAD WITH FLAME GRILLED APPLES AND CHICKEN With roasted walnuts, gorgonzola cheese and gorgonzola vinaigrette. 9.5

POLLO SALAD Chicken breast strips fried or grilled over fresh spinach with honey mustard, bacon, tomato, mozzarella cheese and chopped egg. 8.5

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

SANDWICHES

All sandwiches served with choice of soup, Caesar salad or shoestring fries.

HOUSE SMOKED TURKEY PANINI Griddle-pressed fresh focaccia bread with smoked turkey, bacon, caramelized red onion and Fontina cheese with roasted coriander mayonnaise. 8.5

GRILLED CHICKEN CLUB PANINI Griddle-pressed fresh focaccia bread with grilled chicken, bacon, caramelized red onion, roasted red pepper and Fontina cheese with roasted coriander mayonnaise. 8.5

BASILICO PANINI Griddle-pressed fresh focaccia bread with red and yellow vine-ripe tomato, fresh basil, caramelized red onion, fresh mozzarella cheese with pesto mayonnaise. 8.5

GRILLED CHICKEN FLATBREAD Homemade brick fired flatbread with grilled chicken, Bonnie Blue Farm feta cheese, roasted red peppers, black olives, spring mix and balsamic vinaigrette. Served with Peppercorn Parmesan dressing for dipping. 7.5

ITALIAN CHEESE BURGER With roasted coriander mayonnaise, tomato, onion, spring mix and fontina cheese on focaccia bread. 8.5

PASTA

STRAW AND HAY Green and white fettuccine tossed with smoked ham, green peas and mushrooms in a Parmesan cheese cream sauce. 9

PASTA POMODORO Vermicelli tossed with diced tomatoes, capers, garlic and fresh herbs in an olive oil - marinara sauce. 8.5

OVEN ROASTED LASAGNA Ricotta, mozzarella, sautéed ground beef layered between fresh pasta and topped with tomato sauce and baked. 9

ROASTED VEGETABLE & PENNE Sun-dried tomatoes, peppers, squash, asparagus and garlic in an herb olive oil and pesto sauce with penne noodles. 9.

CANNELLONI AL FORNO Fresh egg pasta stuffed with roasted chicken, ricotta cheese, spinach, fresh herbs and Parmesan cheese, topped with fresh mozzarella, tomato sauce and béchamel sauce. 9.5

ENTRÉES

CHICKEN ACUTO Flame grilled chicken breast over black bean salsa with green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice, and seasoning. 9.5

FLAME GRILLED SALMON FILET With sun-dried tomato herb butter over black bean salsa with green beans. 10

VEAL PICCATA Pan-roasted and finished with a white wine lemon butter, mushrooms and capers, topped with jumbo lump crabmeat, over angel hair pasta. 14

CHICKEN MARSALA Over angel hair, sautéed chicken breast, Marsala wine brown sauce, mushrooms, and artichokes. 9.5

CEDAR WOOD ROASTED FISH Roasted on cedar wood with blended Asiago cheese leek potatoes and vegetables. 14

LUNCH COMBINATIONS

Served 11-4 Daily • All Just \$7.5

BOTTOMLESS SOUP AND SALAD Your choice of Shrimp Bisque or the soup of the day along with your choice of Caesar or Spring Mix salad. 7.5

HALF PIZZA AND SALAD Your choice of three authentic pizzas, Margherita, Classic Italian or White pizza served with a Caesar or Spring Mix salad. 7.5

PASTA AND SALAD A half portion of Spaghetti and Meatball, Fettuccine Alfredo or Pasta Pomodoro with your choice of Caesar or Spring Mix salad. 7.5