



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 & 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

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

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

DAILY SPECIALS

Available from 11 a.m. to 2 p.m.

MONDAY – CHICKEN COURTOUILLON Grilled chicken breast over angel hair pasta with mozzarella cheese and a spicy creole tomato sauce. Served with sautéed vegetables. 8

TUESDAY – ROASTED CHICKEN AND VEGETABLE “LASAGNA” A non-traditional lasagna; wood grilled chicken and vegetables rolled in pasta sheets with spinach and pesto ricotta cheese. Topped with béchamel sauce and melted Parmesan cheeses. 8

WEDNESDAY – NASHVILLE HOT CHICKEN PASTA ALFREDO Breaded and fried fiery hot chicken tenders on a bed of creamy fettuccine Alfredo. 8

THURSDAY – CHICKEN FLORENTINE Grilled chicken breast served over angel hair pasta with a creamy spinach and mushroom sauce. Topped with mozzarella cheese and served with sautéed vegetables. 8

FRIDAY – PLANTATION CHICKEN Grilled chicken breast with melted mozzarella cheese served over angel hair pasta in a chicken cream sauce with vegetables, peppers and ham. Served with sautéed vegetables. 9

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

BRICK OVEN PIZZA

All pizzas are prepared with honey yeast dough, whole milk mozzarella and Parmesan cheese.

TENNESSEE CHEESE Feta, gorgonzola and Asiago cheese with basil walnut pesto. 11

ALMOND WOOD SMOKED CHICKEN & SPINACH sun-dried tomatoes, ricotta cheese and roasted garlic. 11.5

ITALIAN SAUSAGE & CHEESE With fennel and rosemary. 10.5

PEPPERONI With roasted red bell peppers and mushrooms. 10.5

MARGHERITA With tomato, basil and fresh mozzarella. 10

DESSERTS

TIRAMISU Vanilla cream and Kahlua chocolate sauce. 6.5

CRÈME BRÛLÉE CHEESE CAKE With Chambord and fresh raspberries. 9

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

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

BRAVO GELATO OR SORBET OF THE DAY 4

FOR THE KIDS

Chicken Strips and Fries 4.5 Pizza 4.5
Fettuccine Alfredo 4.5 Spaghetti 4.5