



STARTERS

- CHEESE FRITTERS** As featured in *Bon Appétit*, blended cheeses, fried with tomato sauce 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** Fried with creamy caper pesto sauce and tomato sauce. Small 6 Full 10
- BRUSCHETTA AMERIGO** Grilled focaccia bread and melted mozzarella cheese topped with sautéed grape tomatoes, kalamata olives, garlic and basil. 8
- VEGETABLES FRITTI** Tempura asparagus, green beans and zucchini with horseradish aioli. 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 focaccia. 12
- SHRIMP BISQUE – or – SOUP OF THE DAY** Cup 4 Bowl 6.5

SALADS

We feature the following homemade dressings: White 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 With grilled beef tenderloin. 14
- CAPRESE TOWER** Fresh mozzarella, sliced tomatoes and basil with thinly sliced red onions and white balsamic vinaigrette. 8
- ARUGULA WITH FLAME GRILLED APPLES & CHICKEN** Roasted walnuts, Gorgonzola cheese and Gorgonzola vinaigrette. 9.5
- INSALATA SPINACI** Baby Spinach with domestic prosciutto, house-made ricotta, candied pecans, strawberries, grilled chicken and white balsamic vinaigrette. 12.5
- GOAT CHEESE AND WALNUT SALAD** Assorted mixed greens in white balsamic vinaigrette, with tomato, red onions, roasted red peppers, goat cheese, roasted walnuts and grilled chicken. 9.5
- INSALATA NONA** Assorted mixed greens, roasted red peppers, grape tomatoes, kalamata olives, red onions, grilled asparagus and grilled chicken with white balsamic vinaigrette. 10

LUNCH COMBINATIONS

Served 11-4 Daily • All Just \$7.5

- 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 Quatro Fromaggi 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 onions and Fontina cheese with roasted coriander aioli. 8.5
- BRIE & COUNTRY HAM PANINI** Griddle-pressed fresh focaccia bread with brie, country ham, sliced Granny Smith apple, and fontina cheese with Dijon mustard-truffle aioli. 8.5
- BASILICO PANINI** Griddle-pressed fresh focaccia bread with vine-ripe tomatoes, fresh basil, red onions and fresh mozzarella cheese with pesto aioli. 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
- AMERIGO CHEESE BURGER** With roasted tomatoes, caramelized onions, spring mix and fontina cheese on a toasted bun. 8.5

PASTA

STRAW & 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

FIVE LAYER LASAGNA Layers of fresh pasta with Parmesan cheese, spicy Italian sausage ragu and cream sauce. 9

WILD MUSHROOM RAVIOLI Wild mushrooms, baby spinach, and pan-seared vegetables with sun-dried tomatoes in an herb broth on a bed of cheese ravioli 12.5

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

DAILY SPECIALS

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

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

TUESDAY – ROASTED CHICKEN & VEGETABLE “LASAGNA” A non-traditional lasagna; wood grilled chicken and vegetables rolled in pasta sheets with spinach and pesto ricotta cheese. Topped with cream 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 – PULLED PORK RAGU Over chick-pea cakes with basil and balsamic pesto. 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 grilled Roman artichokes and green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning. 9.5

ROASTED VEGETABLE RATATOUILLE Roasted seasonal vegetables sautéed with tomatoes and arugula over chick-pea cakes. Topped with basil walnut pesto. 12.5

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

CHICKEN MARSALA Sautéed chicken breast over angel hair with Marsala wine brown sauce and shiitake mushrooms. 9.5

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

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

BRICK OVEN PIZZA

MARGHERITA With tomato, basil and fresh mozzarella. 10

PEPPERONI With roasted red bell peppers and baby bella mushrooms. 10.5

QUATRO FROMAGGI Feta, Asiago, parmesan and fresh mozzarella cheese with basil walnut pesto sour cream. 11

HOT CHICKEN With whipped mascarpone, mozzarella cheese and green onions. 11.5

SALMON & DILL With whipped mascarpone, mozzarella cheese, dill, red onions, capers and salmon. 12

GRILLED PORTOBELLO & BRIE With Dijon mustard-truffle oil, green onion, peas and asparagus. 12.5

DESSERTS

TIRAMISU Vanilla cream and Kahlua 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

BRAVO GELATO OR SORBET OF THE DAY 4

KIDS ITEMS

All Kids Items include choice of beverage 4.5

Chicken Strips and Fries

Fettuccine Alfredo

Spaghetti

Cheese or Pepperoni Pizza