

SMALL PLATES

SEASONAL SOUP OR VEGETABLE MINISTRONE

CUP 3.95 BOWL 4.95

FRITTO MISTO

MONTEREY BAY CALAMARI AND MARKET VEGETABLES

LIGHTLY FRIED, CAPER AÏOLI 8.75

TUNA TARTARE

DICED FRESH AHI, AVOCADO, CUCUMBER,
TAROT ROOT CHIPS, SRIRACHA SAUCE 8.95

POLENTA STUFFED MUSHROOMS

TOPPED WITH MELTED GORGONZOLA 7.50

*CAPRESE

FRESH MOZZARELLA, BASIL, BALSAMIC REDUCTION 6.95

BUFFALO CHICKEN WINGS

BLUE CHEESE DRESSING, CUCUMBER SALAD 6.50

SPRING ROLLS

CHICKEN, JALAPENO JACK CHEESE, APRICOT BBQ SAUCE 8.25

BRUSCHETTA

FRESH MOZZARELLA, TOMATOES AND BASIL
ON CRUSTY ITALIAN BREAD WITH TAPENADE 7.75

CRAB CAKES

CRISP FRIED, LEMON CAPER AÏOLI 8.95

STARTER SALADS

GARDEN SALAD

CARROT, CUCUMBER, CHERRY TOMATOES 6.25

ICEBERG LETTUCE WEDGE

BLUE CHEESE, CHERRY TOMATO, HOUSE DRESSING 6.25

CAESAR

HEARTS OF ROMAINE, FOCACCIA CROUTONS,

PARMESAN CHEESE 6.95

BLACKENED CHICKEN 10.95 BAY SHRIMP 11.95

MIXED GREENS

STRAWBERRY, ORANGE SEGMENTS, FETA CHEESE,
ITALIAN DRESSING 6.50

GOLDEN APPLE AND GORGONZOLA

MARKET GREENS, CANDIED WALNUTS,

RED WINE VINAIGRETTE 7.50

BABY SPINACH & BEETS

GOAT CHEESE, HAZELNUT DRESSING 7.95

ADD GRILLED CHICKEN OR PRAWNS 3.50

MAIN COURSE SALADS

CHICKEN AND WALNUT

HEARTS OF ROMAINE, CANTELOPE, GORGONZOLA,

CANDIED WALNUTS 12.95

CHILLED SHELLFISH

CRAB, PRAWNS, SCALLOPS,

GORGONZOLA-RED WINE VINAIGRETTE 15.95

GRILLED AND SLICED STEAK

GRILLED BALSAMIC ASPARAGUS, ROMA TOMATOES, RED ONION,

ROMAINE, BLUE CHEESE DRESSING 13.95

GRILLED SALMON

GARDEN VEGETABLES, SLICED EGG,

YUKON GOLD POTATOES, CAPERS, OLIVES 13.95

ASIAN CHICKEN

NAPA CABBAGE, CRISP RICE NOODLES, TOASTED ALMONDS,

SESAME-SOY DRESSING 12.95

ROAST TURKEY COBB

BLUE CHEESE, SMOKED BACON,

CHOPPED EGG, TOMATO, AVOCADO 12.95

HAND TOSSED PIZZA

WE PREPARE OUR DOUGH WITH YEAST, UNBLEACHED FLOUR, PURE KOSHER SALT AND OLIVE OIL

MARGHERITA

ROMA TOMATOES, MOZZARELLA AND FRESH BASIL 10.95

16" CHEESE PIZZA 18.95

EACH ADDITIONAL MEAT TOPPING \$2.00/ VEG \$1.00

CALL AHEAD FOR TAKE-OUT ORDER

BBQ CHICKEN

CHICKEN, RED ONIONS,

BBQ SAUCE 11.50

PEPPERONI & ITALIAN SAUSAGE

BELL PEPPERS & ONIONS 11.95

NOT RESPONSIBLE FOR PERSONAL BELONGINGS



Dinner 4/11

18% GRATUITY ON PARTIES OF SEVEN OR MORE

FRESH PASTA

(GLUTEN-FREE & WHEAT PASTA AVAILABLE)

SPAGHETTI & MEATBALLS

HAND MADE MEATBALLS WITH YOUR CHOICE OF
MARINARA OR MEAT SAUCE 15.95

PENNE & ITALIAN SAUSAGE

BELL PEPPERS, MUSHROOMS,
VODKA SAUCE 16.95

FETTUCCINE

ALFREDO, BASIL PESTO, MARINARA OR BOLOGNESE 14.95
WITH GRILLED CHICKEN 16.95 STEAK 16.95 PRAWNS 17.95

OVEN BAKED LASAGNE

GROUND BEEF, ITALIAN SAUSAGE, THREE CHEESES 15.95
*GRILLED EGGPLANT, SPINACH, MUSHROOMS 14.95

RAVIOLI TRIO

BEEF, MUSHROOM & FOUR-CHEESE RAVIOLI WITH
MARINARA, ALFREDO & PESTO SAUCE 16.95

CRAB & SHRIMP CANNELLONI

SPINACH, MOZZARELLA,
BAKED IN TOMATO CREAM 16.95

ANGEL HAIR POMODORO

TOMATOES, BASIL, GARLIC, EXTRA VIRGIN OLIVE OIL 14.95
CHICKEN 16.95 STEAK 16.95 PRAWNS 17.95

LINGUINE PICCATA

GARLIC, WHITE WINE, LEMON JUICE, BUTTER, CAPERS 14.95
WITH GRILLED CHICKEN 16.95 STEAK 16.95 PRAWNS 17.95

MAIN COURSES

GRILLED AGED ANGUS BEEF

TOP SIRLOIN 16.95 FILET MIGNON 25.95
POTATOES AU GRATIN, SAUTEED SPINACH, SPRING ONIONS

ROAST PORK TENDERLOIN

MASHED POTATOES, SWISS CHARD, APPLE CHUTNEY 16.95

GRILLED SALMON

BASMATI RICE, BROCCOLI, LEMON-BUTTER SAUCE 19.95

MIXED GRILL TRIO

FILET MIGNON, BREAST OF CHICKEN AND PRAWNS,
ROASTED POTATOES, SEARED SPINACH, TWO SAUCES 24.95

GRILLED STUFFED CHICKEN BREAST

FILLED WITH HAM & FONTINA CHEESE, ROAST POTATOES,
GREEN BEANS, ROSEMARY MUSHROOM SAUCE 18.95

CHICKEN PARMIGIANA

BAKED WITH MOZZARELLA, MARINARA, FRESH VEGETABLES,
HOUSE PASTA IN GARLIC BUTTER 16.95

AVOCADO & PRAWNS

BASMATI RICE, TOMATOES, BROCCOLI, WHITE WINE SAUCE 18.95

FISH OF THE DAY

MARKET PRICE

BREAST OF CHICKEN MARSALA

WITH SAUTEED MUSHROOMS IN ORANGE-MARSALA CREAM,
GARLIC BUTTER PASTA 16.95

CIOPPINO

CRAB, PRAWNS, SCALLOPS, CLAMS AND FISH
SIMMERED WITH TOMATO AND WINE OVER LINGUINE 26.95

ACCOMPANIMENTS 3.50

CHEESE GARLIC BREAD
SEARED SPINACH
GARLIC BUTTER PASTA
GARLIC MASHED POTATOES

GARLIC BREAD
MARSALA MUSHROOMS
PARMESAN FRIES
ROASTED YUKON GOLD POTATOES

BASMATI RICE
ZUCCHINI POMODORO
BUTTERED BROCCOLI
GRILLED VEGETABLES
SIDE GARDEN SALAD



Dinner 4/11