

APPETIZER

SEASONAL SOUP OF THE DAY

SUNCHOKE SOUP, PURPLE POTATO,
TRUFFLE OIL

GOAT CHEESE FRITTER,
MARINATED BEETS, BABY ARUGULA

MIXED ORGANIC SALAD, SHAVED PARMESAN,
BALSAMIC VINAIGRETTE

HEARTS OF ROMAINE, CAESAR DRESSING,
FOCACCIA CROUTONS

ENTREES

PIZZA MARGHERITA, TOMATO SAUCE,
MOZZARELLA, BASIL

PIZZA ARUGULA, FRESH MOZZARELLA,
SLICED TOMATO

PIZZA SPRING VEGETABLES, GOAT CHEESE
ARUGULA PESTO

P.E.I. MUSSELS, RED CURRY CREAM,
FAVA BEANS, CILANTRO

HANDMADE RICOTTA GNOCCHI,
TOMATO BASIL SAUCE

PENNE RIGATE , GRILLED EGGPLANT,
TOMATO, FRESH MOZZARELLA

LINGUINE "BOLOGNESE" MEAT AND
VEGETABLE RAGU, CRIMINI MUSHROOM

WHOLE WHEAT SPAGHETTI, BROCCOLI RABE PESTO,
CHERRY TOMATOES, PIGNOLI NUTS

GRILLED CHICKEN WRAP, BABY GREENS SALAD
SUN DRIED TOMATO, TAHINI-LEMON SAUCE

EGG WHITE FRITTATA, MUSHROOM,
SPINACH, RICOTTA CHEESE

GRILLED MARINATED BAVETTE SIRLOIN,
FRENCH FRIES, SALSA VERDE

CHOPPED SALAD, TOMATOES, CUCUMBER, ONIONS,
FETA CHEESE, AND OLIVES WITH GRILLED CHICKEN

CHICKEN "SCARPARIELLO" HOT CHERRY PEPPERS,
SAUSAGE, ROSEMARY, WITH LINGUINE

PAN ROASTED TILAPIA "PICCATA"
SAUTÉED SPINACH, CAPERS, LEMON, BUTTER

GRILLED OR PAN-FRIED CHICKEN MILANESE
WITH MOZZARELLA, BABY ARUGULA AND TOMATO

TRADITIONAL EGGPLANT PARMESAN

DESSERT

WARM TUSCAN BREAD PUDING /

WARM CHOCOLATE CAKE

STICKY TOFFEE PUDDING / TIRAMISU/

FRUIT SORBET / VANILLA CRÈME BRULEE/

Two Course Prix Fixe \$15.00

Appetizer / Entrée

Three Course Prix Fixe \$20.50

Appetizer / Entrée / Dessert

WINE FEATURES \$5.00

PINOT GRIGIO PINOT NOIR

CHARDONNAY

**PLEASE NO MENU SUBSTITUTIONS
WE CHARGE FOR ADDITIONAL INGREDIENTS**

