

# Dinner Menu

Corporate Chef Steven Silvestro

## APPETIZERS

**SOUP** P/A  
ask your server for today's selection

**MUSSELS** 11.75  
¾lb fresh mussels in a spicy tomato sauce with pernod + herbs

**GRILLED CALAMARI + SHRIMP** 12.50  
on tossed greens with a black olive + tomato salsa

**SARDINIAN SPICED DEEP FRIED CALAMARI**  
with tartar sauce + lemon  
small 5.75  
large 10.00

**CROSTINI** 7.25  
four pieces of grilled bread topped with wild mushrooms + chèvre

**BRUSCHETTA** 7.00  
italian bread toasted with olive oil, garlic, tomatoes + basil  
with brick + mozzarella cheese 8.75

**GARLIC BREAD** 5.00  
toasted with fresh garlic, parsley butter  
with cheddar cheese 6.00  
with sun-dried tomatoes, brick + mozzarella cheese 7.00

## SALADS

**CHICKEN SALAD** 13.75  
boston lettuce, pecans, red onions + caciocavallo cheese with an orange, caper dressing

**CAPRESE** 13.00  
red + yellow vine ripened tomatoes with bocconcini cheese, fresh basil + a white balsamic reduction

**INSALATA ROMA**  
mixed greens with chèvre, roasted red peppers, roasted walnuts + balsamic vinaigrette  
small 8.00 large 11.00

**WILD MUSHROOM + ARUGULA** 11.00  
medley of sautéed wild mushrooms, tomatoes, shaved grana padano + roasted shallot vinaigrette

**CAESAR SALAD**  
crisp romaine with our famous caesar dressing  
small 7.00 large 10.00  
anchovies add 1.50

**BABY GREENS**  
mixed greens, tomatoes + cucumber in a tangy lemon vinaigrette  
small 6.75 large 9.00

**ADD ONS**  
add to any of the above salads  
6 oz. grilled salmon 10.00  
6 oz. wood fired chicken breast 6.00

## MAIN

**ATLANTIC SALMON** 23.00  
grilled atlantic salmon with new potatoes, vegetables + lemon parsley butter

**VEAL LIMONE** 22.00  
veal scallopini sautéed with garlic, lemon, demi glaze served with a butter, chive fettuccine + vegetables

**CHICKEN ASIAGO** 19.00  
chicken breast stuffed with spinach + asiago cheese topped with a honey mustard cream sauce served with mashed potatoes + vegetables

**CHICKEN PARMA + PASTA** 18.00  
chicken breast baked in tomato sauce, mozzarella, brick + parmesan cheeses served with linguini pomodoro

**EGGPLANT PARMIGIANA** 16.75  
with oven dried tomatoes + fontina

## PASTA

substitute gluten-free pasta in select pastas add 2.00  
extra tomato sauce add 2.25  
extra cream sauce add 2.75

**PENNE FUNGHI E CARNE** 19.00  
penne with wild mushrooms + beef tenderloin tips in a brandy jus, touch of cream, shaved parmesan

**LINGUINI DI MARE** 19.00  
shrimp, bay scallops, mussels + calamari in a light olive oil tomato sauce

**LINGUINI GAMBERI** 17.00  
with sauteed shrimp, arugula + an extra virgin olive oil, tomato emulsion

**LASAGNA** 16.75  
layers of pasta, meat sauce, parmesan, ricotta + bechamel finished with tomato sauce + mozzarella

**LINGUINI POLLO E PESTO** 16.50  
grilled chicken, pesto, cream sauce, roasted cherry tomatoes + parmesan

**PENNE CAPRI** 16.00  
grilled chicken, wood-fire roasted mushrooms, spinach + tomato, finished with lemon garlic olive oil, shaved grana padano

**AGNOLOTTI FORNELLO** 15.75  
cheese filled spinach agnolotti in a spicy tomato cream sauce

**SPAGHETTINI BOLOGNESE** 15.50  
traditional tomato + braised beef sauce

**SPAGHETTINI PRIMAVERA** 14.75  
broccoli, spinach, peppers + caramelized onions in a fresh tomato sauce  
add grilled chicken add 4.00

**FETTUCCINE ALFREDO** 16.00  
white wine, cream + butter sauce, fresh parmesan  
grilled chicken add 4.00 four shrimp add 5.00

## PIZZA

Our pizzas come on our regular crust  
multigrain crust add 0.80  
organic, yeast-free spelt crust add 2.00  
gluten-free crust add 4.00

**PESTO + CHICKEN PIZZA** 16.00  
pesto, gaisli, grilled chicken, fried eggplant (lightly floured), roasted garlic

**PROSCIUTTO PIZZA** 15.50  
tomato sauce, brick + mozzarella cheese, warm prosciutto, artichoke hearts, red pepper, black olives

**PIZZA SANTO** 15.75  
organic spelt flour crust, tomato sauce, cheese flavoured topping, herbs, sautéed spinach, red onions, roasted red peppers

**ITALIAN SAUSAGE PIZZA** 15.00  
tomato sauce, brick + mozzarella cheese, spicy italian sausage, grilled red onions, fresh basil + chili oil

**FIG PIZZA** 15.00  
mascarpone, warm prosciutto, figs, shaved grana padano, a drizzle of honey + lemon dressed arugula

**PIZZA POLLO** 15.00  
tomato sauce, provolone cheese, grilled chicken, roasted garlic + roasted red peppers

**PIZZA GORGONZOLA** 14.25  
gorgonzola, red wine caramel pears, caramelized onions, walnuts, lemon dressed arugula

**PIZZA FUNGHI** 14.00  
cremini, portobello + oyster mushrooms, scamorza cheese, roasted fennel seed + fresh arugula

**PIZZA NOVE** 11.75  
tomato sauce, brick + mozzarella cheese, green pepper, mushrooms + onions

**HAWAIIAN PIZZA** 11.25  
tomato sauce, mozzarella cheese, ham + pineapple

**PEPPERONI PIZZA** 9.75  
tomato sauce, mozzarella cheese + pepperoni