

Dinner Menu

Corporate Chef Steven Silvestro

APPETIZERS

SOUP P/A

please ask your server for today's soup selection

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

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

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 mozzarella cheese 8.75

GARLIC BREAD 5.00

toasted with fresh garlic, parsley butter
with cheddar cheese 6.00

with sun-dried tomatoes + 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
breaded chicken scallopini topped with tomato sauce + mozzarella, served with linguini pomodoro

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

PIZZA AFFUMICATO 16.50
tomato sauce, gorgonzola, smoked chicken, caramelized onions, sautéed spinach, roasted pine nuts

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

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

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

ITALIAN SAUSAGE PIZZA 15.00
tomato sauce, 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 DI BUFALA 13.00
tomato sauce, buffalo mozzarella + fresh basil

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

PASTA

substitute gluten-free pasta in select pastas add 2.00

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

FARFALLE SALMONE 17.00
farfalle with smoked salmon, leeks, grainy mustard + fresh basil

LINGUINI GAMBERI 17.00
with sautéed shrimp, arugula pesto + an extra virgin olive oil, tomato emulsion

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

PENNE CAPRI 16.75
grilled chicken, wood-fire roasted mushrooms, spinach + tomato, finished with lemon garlic olive oil, shaved grana padano

LINGUINI POLLO E PESTO 16.50
grilled chicken, pesto cream sauce, plum tomatoes, pine nuts, parmesan

SPAGHETTINI BOLOGNESE 15.50
traditional tomato + braised beef sauce