

# Appetizers

## CAPRESE V GF

Buffalo mozzarella, tomatoes, and basil drizzled with extra virgin olive oil on a bed of baby mixed greens, served with Champagne vinaigrette. 14

## BRUSCHETTA V

Toasted French baguette topped with fresh diced tomatoes, garlic, extra virgin olive oil, and basil. 9

## HUMMUS DIP V

Garbanzo beans pureed with fresh herbs and roasted garlic, served with carrots, broccoli, celery, and toast. 11

## SPICY ROCK SHRIMP

Popcorn shrimp tossed in a Sriracha aioli. 16

## MOZZARELLA MARINARA V

Breaded mozzarella sticks served with marinara sauce. 14.5

## FRIED CALAMARI

Served with a spicy tomato sauce, pesto aioli, and lemon wedges. 14.5

## GRILLED ARTICHOKE V GF

Balsamic-marinated and grilled artichokes split in half, served with a side of pesto aioli. 14.5

## SHRIMP CEVICHE DF

Shrimp marinated with onions, tomatoes, cucumbers, and cilantro, blended with lime and tomato juices. Served with tortilla chips. 16

## BUFFALO WINGS

Chicken wings served with carrots, celery, ranch dipping sauce, and hot sauce. 14.5

## AHI TARTARE DF

Togarashi seared tuna mixed with lemon oil citronette, served on top of fresh guacamole, finished with radish sprouts and crispy wontons. 15

# Fresh Salads

Add 4 oz of grilled chicken for 5 | Add 5 shrimp for 9

Add salmon or ahi for 9 | Add quinoa for 2 | Add avocado for 2

## ITALIAN SALAD V GF

Mixed greens, tomatoes, cucumbers, watermelon radish, and garbanzo beans served in an Italian vinaigrette. Half 8.5 | Full 14

## CHOPPED SALAD V GF

Chopped romaine, red onions, hearts of palm, bell peppers, provolone, bleu cheese crumbles, and garbanzo beans with Italian vinaigrette. Half 10 | Full 16

## CAESAR

Romaine lettuce with shaved Parmesan cheese and croutons, served with Caesar dressing. Half 8.5 | Full 15

## GREEK V GF

Mixed greens topped with feta cheese, Kalamata olives, cucumbers, red onions, tomatoes, and bell peppers, served with balsamic vinaigrette. Half 9 | Full 15

## ANTIPASTO GF

Mixed greens with hearts of palm, Kalamata olives, roasted peppers, salami, prosciutto, and provolone, served with Italian vinaigrette. 16

## ORGANIC KALE SALAD V

Fresh mint, cilantro, scallions, cabbage, dried cranberries, and chopped peanuts with orange sesame ginger vinaigrette, served on a bed of kale. 15

## ROASTED BEET SALAD V

Mixed greens, marinated beets, tomatoes, caramelized walnuts, red onions, and goat cheese served in a balsamic vinaigrette. 15

## NIÇOISE SALAD GF

Baby mixed greens topped with fresh ahi tuna, capers, Kalamata olives, cherry tomatoes, roasted peppers, red onions, hard-boiled eggs, and green beans, served with our Champagne vinaigrette. 18

## CHINESE CHICKEN SALAD

Charbroiled chicken breast, rice noodles, scallions, almonds, tangerines, crispy wontons, and shredded lettuce served with plum sesame dressing. 15.5

# Beverages

## PELLEGRINO 500mL 5

## AQUA PANNA 500mL 5

## SOFT DRINKS Free refills 4

## JUICES

Apple | Cranberry | Orange  
Grapefruit | Pineapple 5

## STRAWBERRY OR MANGO SMOOTHIE 7

## COFFEE OR TEA 3.95

## MOCHA OR CARAMEL LATTE 5

## CAPPUCCINO OR CAFÉ LATTE 4.5

## ESPRESSO 3

## MILK 3.5

# Daily Homemade Soups

## HOMEMADE MINESTRONE V

Fresh seasonal vegetable soup served in a light tomato broth. Cup 6.25 | Bowl 10

## SOUP OF THE DAY

Made fresh daily. Cup 6.25 | Bowl 10

## LENTIL V+

Organic French lentil with onions, carrots, and potatoes in a light vegetarian broth. Cup 6.25 | Bowl 10

# Side Orders

## FRENCH FRIES 4.5

## GARLIC FRIES 5.5

## SWEET POTATO FRIES 5.5

## MASHED POTATOES 5

## SIDE OF VEGETABLES

Steamed 5 | Sautéed 6

## GARLIC BREAD 5

## 2 ITALIAN SAUSAGE LINKS 6.5

## 4 OZ CHICKEN 5

## 2 MEATBALLS

Choice of beef or turkey. 5.5

V Vegetarian GF Gluten-Free DF Dairy-Free V+ Vegan

Please inform your server if you have any food-related allergies.

Minimum order of \$10 per person required for table service.

We accept Visa, MasterCard, American Express, and Discover.

## Entrées

Entrées served with sautéed vegetables and potatoes, except for Parmigiana entrées.

### CHICKEN PARMIGIANA

Breaded and sautéed boneless chicken breast topped with marinara and mozzarella cheese, served with spaghetti marinara. 22

### CHICKEN PICCATA

Boneless chicken breast sautéed in a white wine lemon caper sauce. 22

### CHICKEN MARSALA

Boneless chicken breast sautéed in a Marsala wine sauce and topped with mushrooms. 22

### FRESH BAKED SALMON

Fresh baked Atlantic salmon topped with papaya mango salsa, served with white wine lemon cream sauce. 24

### PETRALE SOLE

Alaskan petrale sole sautéed in a white wine lemon garlic cream sauce with toasted pine nuts. 22

### EGGPLANT PARMIGIANA V

Battered eggplant baked with tomato sauce, Parmesan, and mozzarella, served with spaghetti marinara. 20

### 8 OZ FILET MIGNON

Charbroiled filet cooked to perfection, served in a brandy and peppercorn sauce. 33

### BLACK ANGUS SKIRT STEAK

Grilled 8 oz skirt steak served with a side of chimichurri sauce. 26

### SESAME-CRUSTED AHI TUNA

Seared, Togarashi sesame-crusted ahi tuna served with spinach rice and sautéed vegetables. 22

### FRESH CATCH OF THE DAY

Changes daily, ask your server for details. MP

## Pastas

Gluten-free spaghetti or penne pasta available, add 2 | Whole wheat penne available.

Add chicken for 3.5 | Add 4 shrimp for 8

### SPAGHETTI & MEATBALLS

Turkey or beef meatballs with marinara and shaved Parmesan. 17

### LINGUINE ALFREDO V

Fresh linguine pasta with creamy Alfredo sauce. 17

### ANGEL HAIR POMODORO V

Chopped Roma tomatoes, basil, garlic, extra virgin olive oil, and pecorino cheese. 17

### VEGAN ZUCCHINI PASTA V

Zoodles tossed with quinoa, capers, onions, garlic, sun-dried tomatoes, and extra virgin olive oil. 18

### SPAGHETTI CARBONARA

Crispy bacon, black pepper, and egg yolk with Romano and Parmesan served in a creamy Alfredo. 19

### HOMEMADE RAVIOLI V

Stuffed with ricotta and spinach, served in an aurora sauce. 17

### MEAT LASAGNA

Thin layers of pasta baked with béchamel and meat sauce. 17

### PENNE POLLO

Radicchio, sun-dried tomatoes, green onions, and chicken in a Parmesan garlic sauce. 18

### RIGATONI PESTO

Chopped chicken and sun-dried tomatoes served in a homemade pesto cream sauce. 19

### LINGUINE SEAFOOD DF

Shrimp, clams, mussels, and calamari served in a white wine tomato herb sauce. 24

### LINGUINE CLAMS DF

Fresh clams, garlic, Italian parsley, and dry oregano served in a white wine sauce. 23

### LOBSTER RAVIOLI

Striped lobster ravioli with heirloom cherry tomatoes and asparagus in a lobster cream sauce. 21

### EGGPLANT ROLLATINI V

Angel hair pasta, tomatoes, basil, Parmesan, and melted mozzarella wrapped in thinly sliced baked eggplant, served over pomodoro sauce. 17

## Specialty Pizzas

12-inch pizzas | 8 slices

Choice of Original or Thin Crust | Gluten-free pizza crust, add 3 | Cauliflower crust, add 3

Substitute vegan cheese, add 3

### NAPOLETANA V

Mozzarella with tomato sauce. 18

### MARGHERITA V

Fresh sliced buffalo and regular mozzarella cheeses, tomatoes, and basil without sauce. 22

### FOUR SEASONS

Tomato sauce topped with mozzarella cheese, sliced Canadian ham, artichoke hearts, diced black olives, and mushrooms. 23

### THAI CHICKEN

Peanut ginger sauce topped with marinated chicken, green onions, carrots, cilantro, and mozzarella. 23

### BBQ CHICKEN

BBQ sauce topped with marinated chicken, red onions, cilantro, and mozzarella. 23

### COMBO

Tomato sauce topped with mozzarella, pepperoni, sausage, mushrooms, olives, onions, bell peppers, garlic, and basil. 23

### FRESH SUMMER V

Tomato sauce topped with mozzarella cheese, tomato slices, goat cheese, and fresh basil. 22

### VEGETARIAN V

Tomato sauce topped with mozzarella, fresh grilled eggplant, zucchini, tomatoes, fire-roasted bell peppers, roasted onions, mushrooms, and fresh basil. 23

### SANTA FE

Sour cream base topped with mozzarella cheese, grilled chicken breast, caramelized onions, avocados, cilantro, and pico de gallo. 23

### THREE THREE THREE V

Tomato sauce topped with 3 Cheeses: mozzarella, feta, and goat 3 Herbs: oregano, thyme, and basil 3 Veggies: mushrooms, spinach, and olives. 23



### CALZONE

Stuffed with ricotta and mozzarella cheeses. Served with a side of marinara sauce. 14 Add additional toppings to your liking.

### TOPPINGS 1.75 each

Pepperoni	Sun-dried Tomatoes
Canadian Bacon	Artichokes
Pineapple	Pepperoncini
Mushrooms	Spinach
Onions	Bell Peppers
Tomatoes	Basil

Olives	
Extra Mozzarella	
Jalapeños	
Arugula	
Broccoli	
Eggplant	

### GOUREMET TOPPINGS 2 each

Sausage	Avocado
Meatball	Buffalo Mozzarella
Chicken	Ricotta
Prosciutto	Goat Cheese
Shrimp	Feta
Anchovies	