

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

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

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

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	Olives
Canadian Bacon	Artichokes	Extra Mozzarella
Pineapple	Pepperoncini	Jalapeños
Mushrooms	Spinach	Arugula
Onions	Bell Peppers	Broccoli
Tomatoes	Basil	Eggplant

GOURMET TOPPINGS 2 each

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