

# 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. 15

## FRIED CALAMARI

Served with a spicy tomato sauce, pesto aioli, and lemon wedges. 15

## GRILLED ARTICHOKE **V** **GF**

Balsamic-marinated and grilled artichokes split in half, served with a side of pesto aioli. 15

## SHRIMP CEVICHE **DF**

Shrimp marinated with onions, tomatoes, cucumbers, and cilantro, blended with lime and tomato juices. Served with tortilla chips. 17

## BUFFALO WINGS

Chicken wings served with carrots, celery, ranch dipping sauce, and hot sauce. 15

## AHI TARTARE **DF**

Togarashi seared tuna mixed with lemon oil citronette, served on top of fresh guacamole, finished with radish sprouts and crispy wontons. 16

# 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 9 | Full 15

## CHOPPED SALAD **V** **GF**

Chopped romaine, red onions, hearts of palm, bell peppers, provolone, bleu cheese crumbles, and garbanzo beans with Italian vinaigrette. Half 11 | Full 16

## CAESAR

Romaine lettuce with shaved Parmesan cheese and croutons, served with Caesar dressing. Half 9 | 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 10 | Full 16

## 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. 16

## ROASTED BEET SALAD **V**

Mixed greens, marinated beets, tomatoes, caramelized walnuts, red onions, and goat cheese served in a balsamic vinaigrette. 16

## CHINESE CHICKEN SALAD

Charbroiled chicken breast, rice noodles, scallions, almonds, tangerines, crispy wontons, and shredded lettuce served with plum sesame dressing. 16

# Daily Homemade Soups

## HOMEMADE MINISTRONE **V+**

Fresh seasonal vegetable soup served in a light tomato broth. Cup 6.5 | Bowl 10

## SOUP OF THE DAY

Made fresh daily. Cup 6.5 | Bowl 10

## LENTIL **V+**

Organic French lentil with onions, carrots, and potatoes in a light vegetarian broth. Cup 6.5 | Bowl 10

# 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 4

MOCHA OR  
CARAMEL LATTE 5

CAPPUCCINO  
OR CAFÉ LATTE 5

ESPRESSO 3

MILK 4

# Side Orders

FRENCH FRIES 5

GARLIC FRIES 6

SWEET POTATO FRIES 6

MASHED POTATOES 5

SIDE OF VEGETABLES  
Steamed 5 | Sautéed 6

GARLIC BREAD 5

2 ITALIAN  
SAUSAGE LINKS 7

4 OZ CHICKEN 6

2 MEATBALLS  
Choice of beef or turkey. 6

**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. 27

## 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  
Add chicken for 4 | Add 5 shrimp for 9

## SPAGHETTI & MEATBALLS

Turkey or beef meatballs with marinara and shaved Parmesan. 18

## LINGUINE ALFREDO V

Fresh linguine pasta with creamy Alfredo sauce. 18

## ANGEL HAIR POMODORO V

Chopped Roma tomatoes, basil, garlic, extra virgin olive oil, and pecorino cheese. 18

## 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. 20

## HOMEMADE RAVIOLI V

Stuffed with ricotta and spinach, served in an aurora sauce. 18

## MEAT LASAGNA

Thin layers of pasta baked with béchamel and meat sauce. 18

## PENNE POLLO

Radicchio, sun-dried tomatoes, green onions, and chicken in a Parmesan garlic sauce. 19

## RIGATONI PESTO

Chopped chicken and sun-dried tomatoes served in a homemade pesto cream sauce. 20

## LINGUINE SEAFOOD DF

Shrimp, clams, mussels, and calamari served in a white wine tomato herb sauce. 25

## LINGUINE CLAMS DF

Fresh clams, garlic, Italian parsley, and dry oregano served in a white wine sauce. 24

## LOBSTER RAVIOLI

Striped lobster ravioli with heirloom cherry tomatoes and asparagus in a lobster cream sauce. 22

## EGGPLANT ROLLATINI V

Angel hair pasta, tomatoes, basil, Parmesan, and melted mozzarella wrapped in thinly sliced baked eggplant, served over pomodoro sauce. 18

# 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. 19

## MARGHERITA V

Fresh sliced buffalo and regular mozzarella cheeses, tomatoes, and basil without sauce. 23

## 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. 23

## 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. 15  
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	