



LUNCH MENU

Main

Gluten Free 100% Red lentil Pasta available for substitute

Starters

Bruschetta	15
Diced roma tomatoes, fresh basil, garlic, olive oil	
Beef & Pork Meatballs and Risotto	18
House made, marinara sauce with risotto of the day	
Shrimp Cocktail ^{GF}	20
Crab Stack ^{GF}	25
Lump meat, avocado, mango, wasabi	
Stuffed Mushrooms	16
Italian sausage, Romano cheese, garlic, onions, basil, with alfredo sauce	
Calamari Fritti Marinara sauce	19
Fried Oysters*	MP
Cocktail and pesto sauce - ½ dozen	
Seared Ahi Tuna Bites*	18
On wonton, with wasabi vinaigrette and teriyaki reduction sauce	
Soup of the Day	sm 8, lg 10

Salads

Add grilled chicken (6) 3 grilled shrimp (9)

House Salad ^{GF}	sm 9, lg 14
Organic mixed greens, tomatoes, mushrooms, red onions, carrots, mustard vinaigrette dressing	
Caesar Salad*	sm 9, lg 14
Spinach, Arugula & Beet Salad ^{GF}	13
Goat cheese, figs, tomato, walnuts, citrus balsamic dressing	
Burrata Mozzarella ^{GF}	18
Arugula, tomato, prosciutto, olive oil and aged balsamic	
Mediterranean Salad ^{GF}	18
Chicken breast, artichoke hearts, feta, peppers, mushrooms, red onion, cucumbers, tomatoes, kalamata olives, red wine vinaigrette	
Crab Lump Meat ^{GF}	24
Mixed greens, hearts of palm, artichoke hearts, tomatoes, avocados, asparagus, basil dressing	
Fresh Salmon Salad ^{GF}	23
Grilled, on mixed greens, bufala mozzarella, tomatoes, cucumbers, peppers, red onion with basil dressing	
Chopped Chicken Salad ^{GF}	17
Blue cheese, romaine, tomatoes, red cabbage, red onions, bacon, roasted corn, toasted almonds, with basil dressing	
Seared Ahi Tuna Salad*	19
Asian slaw, wasabi vinaigrette, teriyaki reduction and crisp wontons	
Beef Tender Loin Salad ^{GF} *	24
Filet, romaine, tomatoes, bacon, mushrooms, red cabbage, red onions, walnuts with blue cheese dressing	

* These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Red Lentil Pasta GF & Asparagus	21
Plant based, olive oil, balsamic glaze, garlic, basil	
Rigatoni Bolognese	17
Classic house made meat sauce	
Asiago Gnocchi & Meatballs	22
Asiago filed Gnocchi, beef and pork meatballs alfredo or marinara sauce	
Farfalle & Chicken	18
Prosciutto, mushrooms, onions, garlic in a creamy pesto sauce	
Capellini Pomodoro	16
Fresh tomatoes, garlic & basil	
Add grilled chicken (6) grilled shrimp (8)	
Linguini & Clams	21
White wine sauce or red sauce	
Shrimp Scampi	22
Olive oil, garlic, lemon, butter on a bed of linguini with fresh broccolini	
Shrimp Fra Diavola	29
Shrimp, scallops, mussels, calamari, clams, spicy marinara sauce on a bed of linguini	
Baked Meat Lasagna	19
House made, mozzarella cheese, marinara sauce	
Layered Eggplant	16
Ricotta cheese, mozzarella cheese, marinara sauce and penne marinara	
Cannelloni	21
House made, beef, veal, Italian sausage, spinach, parmesan and Romano cheese, fresh broccolini, Alfredo or Marinara sauce	
Filet Mignon 6oz*	50
Grilled mushroom and onions, with fries and fresh seasonal vegetables	
Fresh Salmon	24
Creamy dill, sautéed broccolini, over linguini	
Chicken Breast 19 Veal Scaloppini 30	
Penne marinara and vegetables	
Parmigiana —Mozzarella cheese, and marinara sauce,	
Marsala —Wine, button mushrooms ,fontina cheese,	
Piccata —Wine, butter, lemon, parmesan and Romano, capers,	

Sandwiches

Choice of: House Fries or Caesar Salad

Tacos – Grilled Chicken 16 Grilled Salmon 19	
Feta cheese, avocado, diced roma tomatoes, fresh basil, garlic, chipotle slaw	
Brisket & Chuck Burger*	19
Mozzarella cheese, bacon, lettuce, tomatoes, red onion on bun	
Rib Eye Prime Steak Sandwich	29
Open faced, sautéed onions, mushrooms on Italian bread	
Pesto Chicken Sandwich	17
Chicken breast, pesto, avocado, roasted peppers, mozzarella cheese, on bun	



Beverages

House Martinis

Pomegranate-tini 16

Pomegranate vodka, Citrus Vodka, cranberry juice, splash of sour

Volgare (Dirty Martini) 16

Tito's vodka, Kalamata olive juice, choice of blue cheese or garlic stuffed olives (also served naked, with a dry vermouthe tease)

Cucumber Gimlet 17

Bombay sapphire gin or Titos vodka, muddled cucumber, fresh lime

Orange Cosmo 16

Smirnoff orange vodka, Cavella orangecello, cranberry, lime, agave nectar

House Cocktails

Bellini 15

Sparkling wine, white peach juice and pulp

Negroni 17

Hendricks gin, Campari, sweet vermouthe

Maraschino Manhattan on the rock 19

Makers Mark bourbon, sweet vermouthe, maraschino liqueur, orange bitters, cherry

Top Shelf Limoncello Long Island 17

Tito's vodka, Bacardi limon rum, Tanqueray gin, Limoncello liqueur, sweet and sour, splash of cola

Amarita (Italian Margarita) 17

Sauza silver tequila, Amaretto, Grand Gala orange liqueur, lime sour, splash of orange juice

Mediterranean Mule 17

Figenza fig vodka, ginger beer, pomegranate syrup, lime

Bottled Beer

Budweiser, Budweiser Light7

Michelob Ultra7

Coors Light7

Miller Light7

Heineken8

Corona8

Fat Tire8

Stella8

Kilt Lifter8

Kona, Longboard8

Peroni8

IPA of the Day9

NA, O'Doul's or Heineken 006

White Wine by the Glass

Chateau St. Michelle Riesling, Wa 11

Franciscan, Sauvignon Blanc, Ca 13

Kim Crawford Sauvignon Blanc,..... 15

Josh Cellars Res. Buttery Chardonnay, Ca. 14

Silver Gate Chardonnay, Central Coast 10

San Angelo, Pinot Grigio, Italy 15

Stella Rosa, Pinot Grigio, Italy 11

Lunetta, Prosecco, Italy 14

Daou, Rose, Paso Robles 13

Mezzacorona, Moscato 13

Trefethen Chardonnay, Napa 17

Red Wine by the Glass

Stella Rosa, Black Sparkling9

Ruffino Chianti, Tuscany Italy 11

Castoro Cellars, Merlot, Pas Robles 12

Sterling Merlot, Napa 14

Josh Cellars Res Cabernet, Ca. 13

Col Di Sasso, Cabernet, Toscana 14

Oberon Cabernet, Napa 18

Piatelli Malbec, Argentina 14

Sterling Vintner's, Pinot Noir, Ca. 11

Decoy, Pinot Noir, By Duckhorn Ca. 16

7 Deadly, Zinfandel, Lodi 14

Conundrum Red Blend, California 14

Sodas

Pepsi

Diet Pepsi

Sierra Mist

Ginger Ale

Lemonade

Iced Tea

Iced Tea Passion Fruit

Lemonade

We proudly serve Pepsi products.