



LUNCH MENU

Main

Gluten Free Pasta available for pasta substitute

Starters

- Bruschetta** 12
Diced roma tomatoes, fresh basil, garlic, olive oil
- Beef & Pork Meatballs and Risotto** 13
House made, marinara sauce with risotto of the day
- Shrimp Cocktail^{GF}** 16
- Crab Stack^{GF}** 20
Lump meat, avocado, mango, wasabi
- Stuffed Mushrooms** 12
Italian sausage, Romano cheese, garlic, onions, basil, with alfredo sauce
- Calamari Fritti** Marinara sauce 16
- Market Oysters*^{GF}** ½ dozen 19
- Seared Ahi Tuna Bites*** 13
On wonton, with wasabi vinaigrette and teriyaki reduction sauce
- Soup of the Day** sm 7, lg 9

Salads

Add grilled chicken (add 6) grilled shrimp (add 8)

- House Salad^{GF}** sm 8, lg 11
Organic mixed greens, tomatoes, mushrooms, red onions, carrots, mustard vinaigrette dressing
- Caesar Salad*** sm 8, lg 11
- Spinach, Arugula & Beet Salad^{GF}** 12
Goat cheese, figs, tomato, walnuts, citrus balsamic dressing
- Burrata Mozzarella^{GF}** 15
Arugula, tomato, prosciutto, olive oil and aged balsamic
- Mediterranean Salad^{GF}** 16
Chicken breast, artichoke hearts, feta, peppers, mushrooms, red onion, cucumbers, tomatoes, Kalamata olives, red wine vinaigrette
- Crab Lump Meat^{GF}** 20
Mixed greens, hearts of palm, artichoke hearts, tomatoes, avocados, asparagus, basil dressing
- Fresh Salmon Salad^{GF}** 19
Grilled, on mixed greens, bufala mozzarella, tomatoes, cucumbers, peppers, red onion with basil dressing
- Chopped Chicken Salad^{GF}** 16
Blue cheese, romaine, tomatoes, red cabbage, red onions, bacon, roasted corn, toasted almonds, with basil dressing
- Seared Ahi Tuna Salad*** 18
Asian slaw, wasabi vinaigrette, teriyaki reduction and crisp wontons
- Beef Tender Loin Salad^{GF} *** 19
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.
GF gluten free items.

- Rigatoni Bolognese** 15
Classic house made meat sauce
- Gnocchi and Beef & Pork Meatballs** 15
House made, alfredo or marinara sauce
- Farfalle & Chicken** 15
Prosciutto, mushrooms, onions, garlic in a creamy pesto sauce
- Capellini Pomodoro** 13
Fresh tomatoes, garlic & basil
Add grilled chicken (5) grilled shrimp (6)
- Linguini & Clams** 16
White wine sauce or red sauce
- Shrimp Scampi** 19
Olive oil, garlic, lemon, butter on a bed of linguini with fresh broccolini
- Shrimp Fra Diavola** 21
Shrimp, scallops, mussels, calamari, clams, spicy marinara sauce on a bed of linguini
- Baked Meat Lasagna** 15
House made, mozzarella cheese, marinara sauce
- Layered Eggplant** 14
Ricotta cheese, mozzarella cheese, marinara sauce and pasta of the day
- Cannelloni** 16
House made, beef, veal, Italian sausage, spinach, parmesan and Romano cheese, fresh broccolini, Alfredo or Marinara sauce
- Filet Mignon 6oz*** 44
Grilled mushroom and onions, with fries and fresh seasonal vegetables
- Fresh Salmon** 20
Creamy dill, sautéed broccolini, pasta of the day
- Chicken Breast 17 Veal Scaloppini 23**
Pasta of the day, 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 Or Mahi 18**
Feta cheese, avocado, diced roma tomatoes, fresh basil, garlic, chipotle slaw
- Brisket & Chuck Burger*** 16
Mozzarella cheese, bacon, lettuce, tomatoes, red onion on bun
- Rib Eye Prime Steak Sandwich** 22
Open faced, sautéed onions, mushrooms on Italian bread
- Pesto Chicken Sandwich** 14
Chicken breast, pesto, avocado, roasted peppers, mozzarella cheese, on bun
- Meatball Sandwich** 14
Beef & Pork, marinara, mozzarella cheese, Italian roll



Beverages

House Martinis

Pomegranate-tini 14

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

Volgare (Dirty Martini) 15

Tito's vodka, Kalamata olive juice, blue cheese stuffed olives (also served naked, with a dry vermouth tease)

Cucumber Gimlet 15

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

Orange Cosmo 14

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

House Cocktails

Bellini 13

Sparkling wine, white peach juice and pulp

Negroni 15

Hendricks gin, Campari, sweet vermouth

Maraschino Manhattan on the rock 17

Makers Mark bourbon, sweet vermouth, maraschino liqueur, orange bitters, Luxardo cherry

Top Shelf Limoncello Long Island 16

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

Amarita (Italian Margarita) 14

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

Mediterranean Mule 15

Figenza fig vodka, ginger beer, pomegranate syrup, lime

Bottled Beer

- O'Doul's Amber 6
- Budweiser, Budweiser Light 6
- Michelob Ultra 6
- Miller Light 6
- Heineken 7
- Corona 7
- Fat Tire 7
- Stella 7
- Kilt Lifter 7
- Kona, Longboard 7
- Peroni 7
- Goose IPA 7

White Wine by the glass

- Chateau St. Michelle Riesling, Washington 9
- Sea Glass Sauvignon Blanc, Santa Barbara . 11
- Kim Crawford Sauvignon Blanc,..... 14
- Angeline Chardonnay, Central Coast9
- J. Lohr "Riverstone" Chardonnay, 12
- Benvolio Pinot Grigio, Italy 10
- Ruffino, Orvieto, Italy 10
- Lunetta, Prosecco, Italy 11
- The Beach, Rose, France..... 12
- Mezzacorona, Moscato 12
- La Crema, Chardonnay, Sonoma 15

Red Wine by the glass

- Ruffino Chianti, Tuscany Italy9
- Maddalena, Merlot, California 11
- 14 Hands Cabernet, Washington 10
- Prelius Cabernet, Toscana 14
- Uppercut Cabernet, Napa 16
- Piatelli Malbec, Argentina 13
- Underwood Pinot Noir, Oregon 12
- Garnet Pinot Noir, Monterey 15
- Ironstone, Old Vine Zinfandel, Lodi 13
- Conundrum Red Blend, California 14
- Villa Antinori, Rosso Tuscany Italy 16

Sodas

- Pepsi
- Diet Pepsi
- Sierra Mist
- Ginger Ale
- Lemonade
- Iced Tea Mango
- Iced Tea, Lemonade

We proudly serve Pepsi products.