



Appetizers

Toasted Ravioli

Served in a tomato cream sauce 10

Antipasto 🍴

Assorted cured meats, cheese & olives 13

Fritto Calamari

Served with garlic aioli & marinara 12

Shrimp Cocktail 🍴

Served with cocktail sauce & lemon 13

Arancini

Our signature risotto fried to perfection
& served in a tomato cream sauce 9

Cold Bruschetta

Tomato, basil, garlic & olive oil
served over fresh baked crostinis 9

Tomato Caprese 🍴

Vine ripe tomatoes, red onions, fresh basil &
mozzarella cheese 12

Seared Ahi Tuna

Lightly seared ahi topped with a balsamic and caper blend over arugula with red onion 13

Soups & Salads

Add crispy or grilled chicken 5, add shrimp 8, add salmon 10

Minestrone

cup 5 bowl 7

Bistro 🍴

Field greens, roma tomatoes, gorgonzola cheese
crumbles, & caramelized walnuts,
served with our roasted garlic vinaigrette 12

Spinach 🍴

Fresh spinach, with seasonal fruit, dried cranberries,
& feta cheese, served
with our roasted garlic vinaigrette 12

Soup du Jour

cup 6 bowl 9

Caesar

Romaine tossed with capers, croutons,
& parmesan cheese in
our homemade Caesar dressing 12

Iceberg Wedge Salad 🍴

Wedge of crisp iceberg lettuce topped with
blue cheese crumbles, bacon, egg, chopped tomato
& red onion served with blue cheese dressing 14

Beet Salad

Beets, candied apple, caramelized walnuts,
and goat cheese over arugula tossed in our roasted garlic balsamic vinaigrette 13

House Specialties

Entrées include minestrone soup or house salad to start, glazed carrots and one side of your choice: garlic mashed potatoes, risotto, spaghetti or gnocchi marinara.

Upgrade to a Caesar, Bistro, or Beet Salad 4 Upgrade to Soup Du Jour 4

Veal Scallopini

Sautéed with mushroom, scallions, & sherry wine demi-glace **22**

Veal Marsala

Sautéed with mushrooms in a marsala wine sauce **22**

Veal Picatta

Sautéed in white wine with lemon, garlic, butter & capers **22**

Veal Parmesan

Lightly breaded & baked with basil, marinara & mozzarella cheese **22**

Eggplant Parmesan

Lightly breaded & baked with marinara & mozzarella cheese **19**

Chicken Marsala

Sautéed with mushrooms in a marsala wine sauce **20**

Chicken Picatta

Sautéed in white wine with lemon, garlic, butter & capers **20**

Chicken Parmesan

Lightly breaded & baked with basil, marinara & mozzarella cheese **20**

Chicken Sauté

Sautéed in white wine with mushrooms, scallions, herbs & a touch of marinara **20**

Chicken Chardonnay 🌿

Grilled chicken marinated and topped in fresh rosemary, garlic & white wine **20**

Sweetbreads

An uncommon beef delicacy sautéed with mushrooms, scallions, white wine & a splash of marinara **21**

All entrées are prepared to order, we appreciate your patience

Split Orders \$6 Corkage \$16 per 750ml bottle.

🌿 *gluten free*

Old-Fashioned Pasta Dishes

Entrees include minestrone soup or house salad to start.

Upgrade to a Caesar, Bistro, or Beet Salad 4 Upgrade to Soup Du Jour 4

Spaghetti

Served with your choice of sauce **16**
Add meatballs or Italian sausage **5**

Fettuccini Alfredo

Served with our homemade alfredo sauce **17**
Add crispy or grilled chicken **5**, add shrimp **8**

Pasta Pomodoro

Spaghetti sautéed with fresh basil, tomato, garlic, & red pepper flakes with olive oil & white wine **18**

Lasagna

Layers of three cheeses, beef, mushrooms, spinach & onions, served with a side of glazed carrots **20**

Pene Putnesca

Kalamata olives, tomatoes, capers, & basil sautéed in white wine with a touch of marinara **19**

Sauces – Marinara, Meat sauce, Tomato Cream, Pesto Cream, or Alfredo

Gnocchi

Homemade potato dumplings with your choice of sauce **19**

Beef or Cheese Ravioli

Served with your choice of sauce **19**

Pasta Milano

Sundried tomatoes, scallions, & mushrooms in a creamy roasted garlic sauce with sliced crispy chicken breast **22**

Fettuccini Primavera

Fresh tomato, garlic, basil, & seasonal vegetables in a cream sauce **19**

Seafood

Minestrone soup or house salad to start.

Upgrade to a Caesar, Bistro, or Beet Salad 4 Upgrade to Soup Du Jour 4

Cioppino

Mussels, clams, prawns, scallops, crab, & salmon
in a spicy red sauce **31**

Shrimp Scampi

Prawns, mushrooms, & scallions in a garlic white
wine butter sauce,
served over a bed of linguini **25**

Seafood Fettuccini

Clams, scallops, prawns, & mussels sautéed with
mushrooms & scallions, served in a white wine
cream sauce over fettuccini **29**

Linguini & Clams

Sautéed in a lemon butter & white wine sauce with
a touch of cream, served on a bed of linguini **24**

Grilled Salmon

Served with risotto & seasonal grilled vegetables **26**

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garlic mashed potatoes, risotto, spaghetti or gnocchi marinara.

Upgrade to a Caesar, Bistro, or Beet Salad 4 Upgrade to Soup Du Jour 4

Petrale Sole Almondine

Dredged in egg batter, sautéed in a
white wine lemon butter sauce, topped
with sliced almonds **23**

Scalone

Abalone & scallop patty dredged in egg batter &
sautéed with garlic butter, green onion,
fresh lemon & white wine **23**

Salmon Picatta

Prepared in white wine, lemon, garlic, butter & capers **26**

Steaks

Entrées include minestrone soup or house salad to start, glazed carrots and a side of your choice:
garlic mashed potatoes, risotto, spaghetti or gnocchi marinara.

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New York Strip Steak 🍴

12 oz. USDA choice cut char-grilled **30**

New York Peppercorn Steak 🍴

12 oz. USDA choice cut pan-seared in a
homemade green peppercorn sauce **32**

Filet mignon 🍴

8 oz. USDA choice cut char-grilled **31**

Rib Eye 🍴

16oz USDA choice cut char-grilled **36**

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