



Appetizers

Toasted Ravioli

Panko breaded four cheese raviolis in our tomato cream sauce **12**

Fritto Calamari

Tender Strips of calamari steak fried to a golden crisp **15**

Shrimp Cocktail ⚡

White jumbo prawns served with cocktail sauce **16**

Arancini

Our signature risotto fried to perfection served over tomato cream sauce **10**

Bruschetta

Tomato, basil, garlic & olive oil served over fresh baked crostini **10**

Tomato Caprese ⚡

Vine ripe tomatoes, fresh basil & mozzarella cheese **14**

Soups & Salads

Add crispy or grilled chicken 6, add shrimp 10, add salmon 10

**available as starter upgrade for entrée*

Minestrone

cup **6** bowl **8**

***Soup du Jour**

cup **7** bowl **10**

***Caesar**

Romaine tossed with capers, croutons, parmesan cheese, & our homemade Caesar dressing **15**

***Bistro** ⚡

Field greens, cherry tomatoes, gorgonzola cheese crumbles, & caramelized walnuts, served in our roasted garlic vinaigrette **15**

***Beet Salad** ⚡

Beets, candied apple, caramelized walnuts, and goat cheese over arugula tossed in our roasted garlic balsamic vinaigrette **16**

Iceberg Wedge Salad ⚡

Wedge of crisp iceberg lettuce topped with blue cheese crumbles, bacon, egg, chopped tomato & red onion served with blue cheese dressing **18**

House Specialties

House Specialties include minestrone soup or house salad to start and glazed carrots

Upgrade to a Caesar, Bistro, or Beet Salad 5 Upgrade to Soup Du Jour 3

Veal Scallopini

Sautéed with mushroom, scallions, & sherry wine demi-glace served with spaghetti marinara **29**

Veal Marsala

Sautéed with mushrooms in a marsala wine sauce served with garlic mashed potatoes **29**

Veal Picatta

Sautéed in white wine with lemon, garlic, butter & capers served with risotto **29**

Eggplant Parmesan

Lightly breaded, baked with marinara, & mozzarella cheese served with spaghetti marinara **21**

Chicken Marsala

Sautéed with mushrooms in a marsala wine sauce served with garlic mashed potatoes **26**

Chicken Picatta

Sautéed in white wine with lemon, garlic, butter & capers served with risotto **26**

Chicken Parmesan

Lightly breaded & baked with marinara, & mozzarella cheese served with spaghetti marinara **26**

Chicken Sauté

Sautéed in white wine tomato sauce with mushrooms, scallions, & herbs served with spaghetti marinara **26**

Chicken Chardonnay ⚡

Grilled chicken marinated and topped in fresh rosemary, garlic & white wine served with risotto **26**

All entrées are prepared to order, we appreciate your patience

Split Orders \$7 Corkage \$16 per 750ml bottle.

⚡ **gluten free**

Old-Fashioned Pasta

*Old Fashioned Pasta Dishes include minestrone soup or house salad to start
Upgrade to a Caesar, Bistro, or Beet Salad 5 Upgrade to Soup Du Jour 3*

Pasta Milano

Sundried tomatoes, scallions, & mushrooms, creamy roasted garlic sauce
with sliced crispy chicken breast over penne pasta **24**

Fettuccini Primavera

Fresh tomato, garlic, basil, & seasonal vegetables in a cream sauce **21**

Penne Putenesca

Kalamata olives, tomatoes, capers, & basil sautéed in white wine with a touch of marinara **21**

Spaghetti Marinara 17

Add meatballs or Italian sausage 6

Fettuccini Alfredo 18

Add crispy or grilled chicken 6, add grilled shrimp 10 Layers of mozzarella, ricotta & parmesan with bolognese

Beef Ravioli 20

Served with our homemade bolognese

Cheese Ravioli 20

Served with our homemade marinara

Lasagna 26

Gnocchi 20

Homemade potato dumplings in tomato cream

Seafood

*Seafood Dishes include minestrone soup or house salad to start
Upgrade to a Caesar, Bistro, or Beet Salad 5 Upgrade to Soup Du Jour 3*

Cioppino

Mussels, clams, prawns, scallops, & salmon in a spicy red sauce with toasted crostinis **39**

Shrimp Scampi

Prawns, mushrooms, & scallions in a garlic white wine butter sauce, served over a bed of linguini **30**

Seafood Fettuccini

Clams, scallops, prawns, & mussels sautéed with mushrooms & scallions,
served in a white wine cream sauce with fettuccini **37**

Linguini & Clams

Sautéed with mushrooms & scallions in a lemon, butter, white wine sauce with a touch of cream
served with linguini **29**

Grilled Salmon 🍴

Served with risotto & grilled zucchini **30**

Petrale Sole Almondine

Dredged in egg batter, sautéed in a white wine lemon butter sauce, topped with sliced almonds
served with garlic mashed potatoes and glazed carrots **26**

Salmon Picatta

Prepared in white wine, lemon, garlic, butter & capers
served with risotto and glazed carrots **32**

****We are now serving Angus Steaks****

Steaks

*Steaks are served with garlic mashed potatoes & glazed carrots
include minestrone soup or house salad to start
Upgrade to a Caesar, Bistro, or Beet Salad 5 Upgrade to Soup Du Jour 3*

Filet mignon 🍴

8 oz. USDA Angus cut char-grilled **42**

New York Strip Steak 🍴

12 oz. USDA Angus cut char-grilled **40**

Rib Eye 🍴

16oz USDA Angus cut char-grilled **46**



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