



Something to Start with

Antipasti

Fried Olives...6

Anchovy Stuffed Greek Olives

Portobello al Forno...8.75

w/ Fontina Polenta Cake, Basil & Marinara

Fried Calamari & Zucchini...9

w/ Spicy Marinara

Caprese Salad...9.75

w/ Tomato, Basil, Red Onions,
Mozzarella & Balsamic Reduction

Clams & Mussels...12

Steamed in Lemon, Butter & Wine

Antipasti Platter...13

w/ Prosciutto, Mozzarella, Grilled Zucchini, Squash &
Eggplant, Artichokes, Roasted Bell Pepper & Olives

Bruschetta...7.50

Tomato, Mozzarella, basil & Onion

Non-Alcoholic

Coke, Diet Coke, Sprite, Lemonade...2.50

Thomas Kemper Sodas...3.75

(root beer, orange cream or black cherry)

Coffee, Tea, Iced Tea...2.50

Espresso...3.00, Cappuccino, Caffé Latté...4.00

San Pellegrino...3 / 6

Beer

Clausthaler (non alcoholic)...4

Coors Light...4

Amstel Light...5

Anchor Steam Ale...5

Moretti (Italy)...5

Pyramid Hefeweizen...5

Wine by the Glass

House Selection - Vallerò...6.50gls / 24btl

White – '10 Trebbiano d'Abruzzo

Red – '09 Montepulciano d'Abruzzo (Sangiovese)

Sparkling

La Marca Prosecco...8.50

White

White Zinfandel, '10 Montevina, Amador County...5.75

Riesling – '10 S.A. Prum, Essence, Mosel...7.50

Pinot Grigio – '10 Estancia, California...7.50

Sauvignon Blanc – '10 Simi, Sonoma County...6.50

Chardonnay – '09 Main Street, Santa Barbara County...6.50

Chardonnay – '09 Martinus, North Coast...7.50

Chardonnay - '09 Wente, Riva Ranch, Arroyo Seco...9

Red

Pinot Noir – '09 Chalone, Monterey County...8.00

Merlot – '06 Main Street, Monterey County...7.50

Cabernet Sauvignon – '06 Heron, California...6.50

Cabernet Sauvignon – '07 Martinus, Napa Valley...11.00

Syrah – '09 Coppola, California...8.00

Zinfandel – Rosenblum Cuvée XXXIII, California...7

Wines by the Bottle are listed on the back page

Cocktails

Bellini

A Classic from Harry's Bar in Venice
La Marca Prosecco & White Peach Puree

Cosmopolitan

Grey Goose Vodka, Cointreau, Cranberry & a Squeeze of Lime

Lemon Drop

Svedka Citrus Vodka, Cointreau, Sweet & Sour

Margarita

Herradura Blanco, Cointreau, Sweet & Sour



Dinner Menu

Soup

Cup...4.5 Bowl...6.5

Minestrone

Portobello Mushroom

Butternut Squash

Tomato Basil

Salad

Small...4.5 Large...8

House

Organic Baby Greens, Tomatoes,
Walnuts, Mushrooms, Gorgonzola
w/ Balsamic Vinaigrette

Organic

Organic Baby Greens, Seasonal
Berries, Candied Walnuts
w/ Raspberry Vinaigrette

Butter Lettuce

Dried Cranberries, Pine Nuts
w/ Blue Cheese Dressing

Classic Caesar

Romaine Lettuce, Garlic, Croutons,
Parmesan w/ Caesar Dressing

Greek

Romaine Lettuce, Tomato, Cucumber,
Red Onion, Olives, Feta Cheese
w/ Lemon-Dill Vinaigrette

Baby Spinach

Poached Pear, Candied Walnuts,
Gorgonzola w/ Honey-Balsamic
Vinaigrette

Pasta

Fettuccine Primavera...12
Vegetables, Garlic & E.V.O.O.
Add Chicken...4 Add Prawns...6

Fettuccine Alfredo...10
Parmesan Cream Sauce & Nutmeg
Add Chicken...4

Capellini Pomodoro...10
w/ Tomato, Basil & Garlic
Add Chicken...4 Add Prawns...6

Prawn Scampi...22
w/ Capellini, Tomato, Basil & Garlic

Linguini Tutto Mare...18
w/ Shrimp, Baby Clams,
Mussels & Calamari

Linguini Vongole...16
w/ Clams, Select White or Red Sauce

Smoked Salmon
Gorgonzola...17
w/ Penne, Creamy Gorgonzola Sauce,
Tomato & Spinach

Salmon a la Vodka...17
Penne w/ Creamy Marinara,
Salmon & Asparagus

Lobster Ravioli...22
w/ Shrimp, Asparagus & Creamy
Marinara

Pesto Chicken...15
w/ Penne, Sun Dried Tomatoes
& Pine Nuts

Chicken Mediteranean...15
w/ Capellini, Spinach, Tomato,
Rosemary, Kalamata Olives & Feta

18% gratuity will be added to parties of 6 or more

Chicken Neapolitana...15
With Rigatoni, Creamy marinara,
Roasted Peppers & Spinach

Chicken Milano...15
w/ Rigatoni, Artichoke Hearts,
Asparagus, Sun Dried Tomato
& Lemon-Butter Sauce

Chicken Gorgonzola...15
w/ rigatoni, Gorgonzola Cream Sauce,
Tomato & Spinach

Linguini Carbonara...14
Parmesan, Cream Sauce w/ Prosciutto,
Bacon & Egg Yolk

Rigatoni Bolognese...14
Traditional Meat Sauce w/ Creamy
Marinara, Mushrooms
& Sun Dried Tomatoes

Cheese Tortellini...15
w/ Mushrooms, Peas, Prosciutto
& Creamy Parmesan Sauce

Join us

Sundays for

Champagne Brunch

10:30am – 2:30pm

Adults - \$19.95

Children \$9.95

Includes:
Champagne, Mimosa,
Juice & Coffee



Dinner Menu

Main Course

Pan Seared Atlantic Salmon...23
w/ Sautéed Vegetables & Tomato Risotto

Chicken Eggplant Parmesan...21
w/ Rigatoni, Provelone & Marinara

Veal Marsala...23
Linguini w/ Mushrooms, Cherry Tomatoes
& Marsala Cream Sauce

Veal Piccata...23
Linguini w/ Capers, Mushrooms, Cherry Tomatoes,
Red Onion & Lemon-Butter Sauce

Veal Saltimbocca...23
Seared w/ Prosciutto, Sage & Provelone
Served w/ Linguini, Spinach & Creamy Brown Sauce

Veal Scaloppine...23
Linguini w/ Artichokes, Onions, Basil
Garlic & Lemon-Butter Sauce

Grilled Rib Eye Steak...26
w/ Red Potatoes Roasted in Garlic, Portobello Mushrooms,
Sautéed Spinach & Red Wine Reduction

San Francisco Cioppino...29
Classic Seafood Stew
w/ Maine Lobster, Dungeness Crab, Shrimp,
Scallops, Calamari, Mussels & Clams
In a Lobster-Tomato Broth served w/ Herbed Crostini

Join us

Sundays for

Spaghetti & Meatball dinner

4:30pm – 8:00pm

Adults \$11

Includes:

House Salad

Spaghetti & Homemade Meatballs

Bottomless Basket of Homemade Bread

Kids - \$7

Includes:

Spaghetti w/ homemade meatballs

Juice, Milk or Soda

Vanilla or chocolate Gelato

Risotto

Butternut Squash...15
w/ Toasted Pine Nuts & Sun Dried Tomatoes

Wild Mushroom...15
w/ Maitake, Enoki, Brown & White Beech Mushrooms

Seafood...18
w/ Shrimp, clams, Mussels & Calamari

Creamy Gorgonzola...22
w/ Jumbo Shrimp, Sun Dried Tomatoes &
Spinach

Saffron w/ Dayboat Scallops...24
w/ Sun Dried Tomatoes & Pine Nuts

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