

APPETIZERS

SAUTÉED SHRIMP

gulf shrimp sautéed in tomato sauce with garlic and chili, served with grilled bread

CAPRESE

thick cut local tomatoes with fresh mozzarella, fresh basil and extra virgin olive oil (V)

STEAMED MUSSELS OR CLAMS

P.E.I. mussels or manila clams sautéed in white wine, fresh herbs, garlic and butter

POLENTA

polenta rolled and stuffed with organic spinach and provolone, topped with brown butter, crispy sage and tomatoes (V)

BRUSCHETTA

grilled rustic bread with fresh cut tomatoes, fresh basil, garlic, balsamic vinegar and olive oil (V)

GARLIC BREAD

garlic bread with spicy tomato sauce (V)

MINISTRONE SOUP

genovese style vegetable soup with salsa verde (V)

TORTELLINI SOUP

savory chicken broth, beef and pork tortellini, braised beef and organic spinach

TOMATO BASIL SOUP

creamy tomato and fresh basil soup with house-made croutons (V)

SALADS

MIXED GREENS

organic mixed greens, tomatoes, garbanzo beans, pine nuts and gorgonzola, with garlic parmesan dressing (V)

CAESAR

organic romaine hearts with shaved asiago and crunchy garlic croutons

SPINACH

organic spinach, cranberries, marinated red onions, pine nuts, crispy bacon and shaved asiago, in a balsamic vinaigrette

CHOPPED SALAD

italian chopped salad with bacon, salami, hard boiled egg, asiago and fresh local vegetables tossed with a garlic parmesan dressing

GRILLED VEGETABLE SALAD

grilled seasonal vegetables and organic mixed greens topped with a balsamic reduction (V)

+ grilled chicken

+ sautéed shrimp

+ grilled salmon

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Please ask about our Daily Special

(V) = vegetarian

gluten-free penne available as a substitution on most pastas.

whole grain fusilli available for substitution on most pastas.

gluten-sensitive menu available upon request.

18% gratuity will be added for parties of 6 or more.

BUILD YOUR OWN PASTA

CREATE YOUR FAVORITE MEAL!

PASTA	SAUCE	MEAT
Fettuccine	Alfredo	{Additional Charge}
Spaghetti	Bolognese	Meatballs
Capellini	Pomodoro	Italian Sausage Links
Rigatoni	Arrabbiata	Grilled Chicken
Conchiglie	Pesto	Shrimp
Gemelli		
Penne		

SUBSTITUTE GLUTEN FREE PASTA
{Additional Charge}

PASTA

SEAFOOD PASTA

spaghetti with P.E.I. mussels, manila clams, gulf shrimp, calamari and garlic in a light tomato sauce

PENNE PORTOBELLO

portobello mushrooms, grilled chicken and italian sausage in a roasted garlic cream sauce

GEMELLI

gemelli pasta with grilled and smoked chicken, sun-dried tomatoes, mushrooms and cream

BUTTERNUT SQUASH RAVIOLI

roasted butternut squash ravioli with parmesan, brown butter, crispy sage and crumbled amaretti **(V)**

SHRIMP & ASPARAGUS PASTA

pasta shells with gulf shrimp, asparagus, tomato, cream and shrimp stock

RAVIOLI

ravioli filled with ricotta with your choice of gorgonzola cream **OR** pomodoro sauce **(V)**

CHICKEN PESTO FETTUCCINE

fettuccine with smoked chicken, cherry tomatoes and chili flakes in a creamy pesto with toasted pine nuts

LASAGNA

traditional layered lasagna with house-made bolognese, italian sausage, organic spinach, roasted mushrooms and provolone

TRI COLOR CAPELLINI

capellini with baby kale, cherry tomatoes, asparagus and capers with olive oil, garlic, chili flakes and shaved asiago **(V)**

SICILIAN PASTA

fettuccine, red & yellow bell peppers, roasted eggplant, fresh mozzarella, fresh mint and a spicy tomato sauce, topped with shaved asiago **(V)**

+ grilled chicken

+ sautéed shrimp

+ italian sausage links

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PIZZAS

{pizza available at select locations only}

CHICKEN PESTO

grilled chicken, basil pesto, mozzarella, crispy bacon, asiago and sun-dried tomatoes

SUPREME

italian sausage, salami, bacon, mozzarella and roasted crimini mushrooms over tomato sauce

MARGHERITA

mozzarella, sliced tomatoes, fresh basil and tomato sauce **(V)**

ARTICHOKE & MUSHROOM

artichokes, mushrooms, tomatoes, red onions and mozzarella over tomato sauce **(V)**

PEPPERONI

pepperoni, mozzarella and zesty tomato sauce

ENTREÉS

CHICKEN PARMESAN

breaded chicken breast topped with tomato sauce and asiago, served with capellini pomodoro

CHICKEN MARSALA

chicken breast pan-seared with mushrooms and marsala wine sauce, served with sautéed kale

SALMON CANNELLINI

sustainably raised grilled salmon over tuscan cannellini beans with sautéed baby kale

ROBERTO'S CHICKEN

chicken breast pan-seared and sautéed with bacon, artichokes, lemon, fresh tomatoes and cream over capellini

GRILLED CHICKEN

grilled chicken breast marinated in fresh garlic, thyme, lemon and spices, served with sautéed farro

ROASTED VEGGIE PASTA

seasonal vegetable medley sautéed with fusilli and cherry tomatoes with your choice of olive oil and garlic **OR** spicy pomodoro sauce **(V)**

SIDES

ASPARAGUS

grilled asparagus with olive oil and cracked black pepper topped with shaved asiago **(V)**

BRUSSELS SPROUTS

brussels sprouts with onions, garlic, brown butter and fresh sage **(V)**

BROCCOLI

broccoli sautéed with olive oil, garlic and chili flakes **(V)**

FARRO

farro sautéed with olive oil, fresh garlic, organic spinach and roma tomatoes **(V)**

DESSERT AND COFFEE

TIRAMISU

ladyfingers, espresso and Kahlua layered with chocolate shavings and mascarpone zabaione

PANNA COTTA

eggless vanilla bean custard with marinated berries

BREAD PUDDING

warm bread pudding served with our house-made butterscotch sauce and fresh whipped cream

CHOCOLATE SOUFFLÉ CAKE

warm chocolate soufflé cake with a melted chocolate center, chocolate sauce and fresh whipped cream

NEW YORK STYLE CHEESECAKE

cheesecake, graham cracker crust with marinated berries

SORBET / ICE CREAM

artisan mixed berry sorbet or vanilla ice cream

we proudly brew Lavazza® brand coffee

LAVAZZA COFFEE / ESPRESSO

LATTE / CAPPUCCINO

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