

## 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

p

---

## 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

**(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

## 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

WEB\_JAN2015