



Prepared with Passion, Served with Joy.....

MAIN MENU

WINE LIST

First Course

Salmon Cheesecake <i>smoked Norwegian salmon in blend of cheeses with parmesan crust</i>	\$12.00
Mussels <i>PEI mussels in choice of pomodoro or white wine butter sauce</i>	\$10.00
Crab Cake <i>Hand formed crabcakes fried and topped with herbed lemon sauce</i>	\$14.00
Asiago Fried Potato Dumplings <i>served with pomodoro dipping sauce</i>	\$11.00
Melanzan de Tunisa <i>roasted eggplant, artichoke hearts, olives, tomato served with crostini</i>	\$10.00
Clams <i>fresh littlenecks served oven baked or casino style</i>	\$12.00
Shrimp Santorini <i>shrimp baked in a fresh tomato & garlic sauce topped with feta cheese</i>	\$16.00
Eggplant Rollatine <i>stuffed with ricotta, prosciutto baked bubbling hot with pomodoro</i>	\$10.00
Basque Crab Cassoulet <i>crab flambe in a spiced tomato cassoulet toasted with breadcrumb</i>	\$12.00

Soups

Cioppino <i>seafood soup in a tomato broth</i>	\$12.00
Rustic Lentil Soup <i>carrot, onion, garlic & lentil in broth</i>	\$6.00

Vegetarian

all entrees come with one side selection

Eggplant Parmigiana <i>thin sliced & fried eggplant baked with pomodoro & cheese</i>	\$17.00
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Eggplant Rollatine <i>veg request without proscuitto. choice of pomodoro or white wine butter sauce</i>	\$18.00
Eggplant Bufala <i>grilled eggplant with fresh mozzarella & pomodoro</i>	\$18.00
Eggplant Rustica <i>roasted eggplant, fresh tomato with pine nuts & basil</i>	\$18.00
Turkish Eggplant <i>spicy tomato, chickpea & eggplant baked with feta cheese</i>	\$17.00
Salads	
<i>add grilled chicken - \$4; add grilled shrimp - \$7; add grilled calamari - \$5</i>	
Insalata Mista <i>mixed greens, tomato, cucumber, kalamata olive, onion, roasted pepper</i>	\$8.00
Caesar <i>chopped romaine with creamy caesar dressing, crouton</i>	\$8.00
Torre De Melanzana <i>grilled eggplant, fresh mozzarella, tomato, basil with balsamic reduction</i>	\$12.00
Caprese <i>fresh mozzarella, tomato & basil with extra virgin olive oil</i>	\$14.00
Pestare Proscuitto <i>proscuitto, fresh mozzarella, with basil-pesto</i>	\$14.00
Belgian Endive Pear Salad <i>mixed greens, endive & fresh pears with gorgonzola cheese & honey balsamic</i>	\$10.00
Market Roasted Salad <i>roasted zucchini, eggplant, carrot & garbanzo beans with gorgonzola over mixed greens with sweet balsamic glaze dressing</i>	\$14.00
Pomodoro Avocado <i>romaine & butter lettuce with tomato wedges and an avocado mix with cucumber & red onion, lemon-oil dressing</i>	\$12.00
Mediterranean Chicken Salad <i>Grilled balsamic glazed chicken with roasted red peppers, kalamata olives, sundried tomatoes, artichoke hearts over mixed greens with balsamic glaze dressing</i>	\$14.00
Comforting Classics	
<i>all classics come with a small insalata mista or caesar salad. add grilled chicken - \$4; add grilled shrimp - \$7</i>	
Spaghetti & Meatballs <i>comfort at its best. homemade sauce and handformed meatballs</i>	\$16.00
Bolognese <i>nutmeg spiced meat sauce with pomodoro & cream over pasta</i>	\$17.00
Pollo, Broccolini, Penne <i>chicken, sundried tomato, broccoli in a light garlic & oil sauce</i>	\$18.00
Pomodoro Fresca <i>capellini tossed with garlic, olive oil, fresh tomato, basil</i>	\$14.00

Tortellini Pesto <i>cheese tortellini tossed in our homemade basil-pesto</i>	\$17.00
Market Fresh Seafood	
Linguine & Clams <i>over linguine pasta</i>	\$18.00
Lobster Ravioli <i>lobster stuffed pasta with sundried tomato cream sauce</i>	\$22.00
Stuffed Sole <i>stuffed with crab, spinach & feta cheese served with mixed vegetable & risotto</i>	\$24.00
Fruitti de Mar <i>shrimp, mussels, clams & scallop in classic garlic & wine sauce served over risotto</i>	\$24.00
Brown Butter Sole <i>lemon flesh, brown butter & caper sauce topped with crouton served with broccoli rabe & mashed potato</i>	\$23.00
Charcoal Calamari <i>large squid grilled tossed in tangy vinaigrette served with lemon potato & sauteed spinach</i>	\$26.00
Entrees	
<i>are served with one side selection</i>	
Pollo Picatta <i>chicken breast pan seared with lemon caper sauce</i>	\$18.00
Pollo Florentine <i>chicken breast grilled topped by spinach & fresh mozzarella</i>	\$18.00
Pollo Bruschetta <i>pan seared in fresh grape tomato fresh mozzarella & basil</i>	\$18.00
Pollo Tunisa <i>harissa glazed chicken breast stewed with potatoes & chickpeas</i>	\$18.00
Pollo Marsala <i>chicken breast with mushrooms & marsala wine sauce</i>	\$18.00
Veal Picatta <i>veal pan seared with lemon caper sauce</i>	\$20.00
Veal Chop Saltimbocca <i>veal chop pan seared with prosciutto & sage</i>	\$26.00
Veal Marsala <i>veal with mushrooms & marsala wine sauce</i>	\$20.00
Veal Braciolo <i>veal stuffed with provolone, prosciutto & baby spinach</i>	\$24.00
Grilled Salmon <i>grilled salmon with lemon cream sauce served with risotto & grilled asparagus</i>	\$26.00
Shrimp Scampi <i>classic minced onion & garlic in wine, butter & lemon served with pasta</i>	\$22.00

Mussels <i>choice of pomodoro or white wine butter sauce over linguine</i>	\$18.00
Creamy Seafood Risotto <i>shrimps, crab in a creamy saffron risotto</i>	\$24.00
Shrimp du Marseille <i>shrimps in an orange zested & clove saffron broth</i>	\$22.00
Bucaneira <i>an assortment of seafood in a spicy tomato broth with roasted peppers & chiles served with black beans & risotto</i>	\$24.00
Sides	
Pasta <i>spaghetti, rigatoni, cappellini, linguine, penne</i>	\$4.00
Small Insalata Mista <i>mixed greens, fresh tomato, onion, kalamata, roasted peppers</i>	\$4.00
Baby Spinach <i>sauteed in extra virgin olive oil</i>	\$6.00
Seasonal Vegetable mix	\$6.00
Special Vegetable <i>chef's selected vegetable</i>	\$8.00
Broccoli Rabe <i>sauteed with garlic & extra virgin olive oil</i>	\$4.00
Risotto <i>plain arborio risotto</i>	\$4.00
Potato <i>chef's selected vegetable</i>	\$6.00
Asparagus <i>grilled</i>	\$8.00
Broccoli <i>steamed</i>	\$6.00
Gluten Free Pasta <i>steamed</i>	\$6.00