

Starters

Tomato Basil Soup \$4

Soup of the Day \$5

House salad \$4

Caesar salad \$5

Fresh Mozzarella — Calamata Olives, Roasted Peppers Drizzled with Extra Virgin Olive Oil \$6

Sandwiches

All Sandwiches Are Served With House Pasta Salad

Open Faced Tuna Melt — Ripe Tomatoes & Swiss Cheese on Focaccia \$8

Fresh Mozzarella & Roasted Peppers — Sun-dried Tomatoes & Arugula drizzled with Virgin Olive Oil on Italian Panella Bread \$9

Grilled Eggplant & Broccoli Rabe — Sliced Provolone & Roasted Peppers drizzled with Garlic Infused Oil on a Baguette \$9

Grilled Vegetable Sandwich — Zucchini, Eggplant, Portobello Mushrooms, Roasted Red Peppers, Arugula & Goat Cheese splashed with Balsamic Vinaigrette on a Baguette \$9

Honey Maple Ham & Brie — Ripe Tomatoes, Romaine Lettuce & Whole Grain Mustard on Twelve Grain Bread \$9

Honey Maple Ham & Turkey Melt — Romaine Lettuce, Tomato, Melted Swiss Cheese & Honey Mustard on Twelve Grain Bread \$9

Turkey Club — Boars Head Oven Roast Turkey, Romaine Lettuce, Tomato, Bacon & Mayonnaise on Whole Wheat Toast \$9

Roast Turkey — Cheddar Cheese, Cucumbers, Red Onions with Mayo & Mustard on Twelve Grain Bread \$9

Blackened Chicken Sandwich — Ripe Tomatoes, Romaine Lettuce & Herb Mayonnaise served on Grilled Panella Bread \$10

Breaded Chicken Club — Lightly Breaded, with Bacon, Lettuce, Tomato with Herb Mayonnaise on a Baguette \$10

Italian Chicken Wrap — Grilled Marinated Chicken, Fresh Mozzarella, Roasted Peppers & Arugula Drizzled with Balsamic Vinaigrette \$10

Marinated Flank Steak — Sautéed Mushrooms & Onions with Sliced Provolone Cheese on Grilled Panella Bread \$11

Bread Selection

Panella · Baguette · Whole Wheat · Twelve Grain · Focaccia · Plain or Whole Wheat Wrap

Salads

Caesar Salad with Grilled or Blackened: Chicken \$10 Shrimp \$11 Salmon \$12

Tri Colored Salad with Tuna Salad — (Arugula, Radicchio & Endive) Ripe Tomato & Mixed Vegetables with Balsamic Vinaigrette \$9

Tri Colored Salad with Goat Cheese — (Arugula, Radicchio & Endive) Ripe Tomato & Mixed Vegetables with Balsamic Vinaigrette *Add Chicken \$2 *Add Shrimp \$4 \$9

Fresh Spinach Salad — Grilled Portobello Mushroom, Goat Cheese, Roasted Peppers, Ripe Tomato with Sherry Vinaigrette *Add Chicken \$2 *Add Shrimp \$4 \$9

Chef's Salad — Ham, Turkey, Swiss Cheese, Tomato, Cucumber & Mixed Greens with a Balsamic Vinaigrette \$10

Honey-Dijon Salad — Marinated Grilled Chicken, Mixed Greens, Egg, & Walnuts with Honey Dijon Dressing \$11

Grilled Steak Salad — Marinated Grilled Steak, Mixed Greens, Gorgonzola Cheese, Tomato & Mushrooms with Champagne Vinaigrette \$12

Blackened Shrimp Salad — Pan Seared Blackened Shrimp, Broccoli Florets, Roasted Peppers, Tomatoes & Artichoke Hearts with Honey Dijon Dressing \$12

Fresh Arugula Salad — Grilled Shrimp, Sun-dried Tomatoes, Fresh Mozzarella & Prosciutto with a Balsamic Vinaigrette \$12

Dressings

Red Wine Vinaigrette · Champagne Vinaigrette · Balsamic Vinaigrette · Ginger Vinaigrette
Sherry Vinaigrette · Bleu Cheese · Ranch · Honey Dijon

Select Any Combination for Just \$10

Soup & Half Sandwich

House Salad & Half Sandwich

Soup & House Salad

Substitution of Caesar Salad for House Salad Add \$1.00, Any Other Salad Add \$3.00

Chef Specialty - Make Your Own

Frittata — Open Face Italian Omelet \$10

Risotto — Italian Arborio Rice Stirred with stock & Grated Parmesan Cheese \$11

*Select up to Three

Crispy Bacon

Asparagus

Potato

Asiago Cheese

Prosciutto

Broccoli

Onion

Swiss Cheese

Sausage

Roasted Pepper

Mushroom

Provolone Cheese

Pasta

Cavatelli & Broccoli — <i>House-Made Pasta with Sweet Italian Sausage in a Light Garlic Wine Sauce</i>	<i>\$11</i>
Penne — <i>Artichoke Hearts, Spinach & Shiitake Mushrooms in Tomato Basil Sauce</i>	<i>\$11</i>
Whole Wheat Penne Primavera — <i>Fresh Vegetables & Plum Tomatoes in a Brandy Cream Sauce</i>	<i>\$11</i>
Cavatelli Florentine — <i>House-Made Pasta with Spinach, Grilled Chicken & Sun-dried Tomatoes in Herb Garlic Sauce</i>	<i>\$12</i>
Four Cheese Ravioli — <i>Served with Our House Marinara Sauce</i>	<i>\$12</i>
Orecchiette — <i>Marinated Grilled Chicken & Peas in a Pink Vodka Sauce</i>	<i>\$12</i>
Gluten-Free Spinach Ravioli — <i>With Your Choice of Tomato Basil or Vodka Sauce</i>	<i>\$12</i>
Penne with Chicken & Broccoli Rabe — <i>in a Toasted Garlic Wine Sauce</i>	<i>\$12</i>
Capellini with Shrimp — <i>Asparagus & Portobello Mushroom in a Pink Vodka Sauce</i>	<i>\$13</i>
Fettuccini Alfredo — <i>Shiitake Mushrooms Topped with Blackened Salmon</i>	<i>\$13</i>
Linguini Mussels — <i>Served in a Plum Tomato, Garlic & Basil Broth</i>	<i>\$13</i>
Lobster Ravioli — <i>With Your Choice of Tomato Basil or Vodka Sauce</i>	<i>\$13</i>

Business Luncheon Specials

All Entrees Come with Soup or Green Salad. Substitute Caesar for \$1

Francaise — <i>Golden Batter, Lemon, Butter & White Wine Sauce</i> <i>Chicken \$13 · Veal \$14 · Sole \$15</i>	
Marsala — <i>Mushrooms, In a Marsala Wine Sauce</i> <i>Chicken \$13 · Veal \$14</i>	
Picatta — <i>Capers, Lemon, Butter & White Wine Sauce</i> <i>Chicken \$13 · Veal \$14 · Tilapia \$14</i>	
Parmesan — <i>Breaded & Baked with Marinara & Melted Mozzarella Cheese, Served over Penne</i> <i>Chicken \$13 · Veal \$14</i>	
Chicken Mediterranean — <i>Artichoke Hearts, Spinach & Capers in a Garlic Wine Sauce</i>	<i>\$13</i>
Veal Cappellone — <i>Portobello Mushroom, Crispy Pancetta & Artichoke Hearts Served in a Madeira Wine Sauce</i>	<i>\$15</i>
Pork Chop Giambotta — <i>Sweet Italian Sausage, Potatoes, Onions, Hot & Sweet Peppers, Mushrooms, Served in a Light Red Sauce</i>	<i>\$15</i>
Herb Crusted Salmon — <i>Shiitake Mushrooms & Shallots with a Sherry Wine Brown Sauce</i>	<i>\$15</i>