APPETIZERS

Bruschetta diced tomatoes with basII, onions, garlic and extra virgin olive oil on toasted Persian crostini (add goat or feta cheese) 5.00	11	Grilled Chicken Salad cucumbers, tomatoes, goat cheese crumbled with mix greens and honey balsamic dressing	21 ith	
		Tiger Shrimp Salad avocado, cherry tomato, baby greens	23	
Crispy Romaine Heart creamy Caesar dressing herbed focaccia	13	and lemon citronade		
croutons and Parmigiano cheese		Grilled Salmon Salad roasted walnut, strawberries, feta cheese on a	22	
Napa Salad	13	bed of mixed greens with honey balsamic dressing		
organic baby green, cucumbers, tomatoes with honey balsamic dressing		Grilled Steak Salad cherry tomato, cheese, caramelized onion, roas	23 sted	
Arugula Salad with orange segment, marinated Portobello , praline and crumbled feta cheese tomato vinai	18 grette	red pepper on a bed of mix greens with honey balsamic dressing		
RISOTTO				

Seafood

sautéed assorted shellfish and fresh market fish onion, garlic, tomato and white wine broth

27

Trio Funghi

25

22

22

23

forest mushrooms, in a porcini mushroom broth with white truffle oil and parmigiana cheese

PASTA

Penne Arrabbiata	19	Fettuccini Carbonara	
tomato, chili, garlic, green onions, basil extra virgin olive oil		bacon, prosciutto, cream, parmigiana cheese, butter, fresh basil	
Linguini Primavera	19	Fusilli Con Pollo	
spring vegetabels and caramelized onions In a basil aglio olio		chicken breast, roasted red pepper, asparagus, cream sauce, basil, extra virgin olive oil	
Rigatoni Alla Vodka double smoked bacon, green onion, vodka, and fresh tomato, basil sauce	22	Gnocchi Gorgonzola creamy gorgonzola sauce with basil and extra virgin olive oil	

ENTRÉE

Grilled Chicken

23

24

33

Grilled Atlantic Salmon Fillet 27

marinated chicken breast with potatoes, seasonal vegetables and a creamy mushroom sauce

23 **Veal or Chicken Parmigiano**

breaded veal striploin or chicken breast topped with mozzarella cheese, tomato basil sauce, served with penne tomato sauce and seasonal vegetables

Veal & Chicken Combo

duet of veal medallions and marinated chicken breast in a white wine lemon cream sauce. served with potato and seasonal vegetable

Grilled Striploin Steak

with red wine, demi-glace, caramelized onion served with potato, seasonal vegetables

with Mediterranean warm tomato and mint salsa, served with rice and seasonal vegetables

27 **Seared Tilapia**

with avocado, cucumber and lemon salsa served with rice and seasonal vegetable

Eggplant Parmigiano

breaded eggplant with goat and mozzarella cheeses, caramelized onion, basil tomato sauce served with penne tomato sauce and seasonal vegetables

GOURMET PIZZA (10" PIZZA SELECTED OR PLAIN)

Our pizza dough is made of multi grain flour and fresh yeast with extra virgin olive oil, carefully stretched in half pan and crispy baked in a stone heart oven. (Gluten free crust is available at \$3)

Margarita	18
tomato sauce, mozzarella and basil	10
Napoletana	19
fresh tomato, mozzarella and anchovies	
Romantini	20
tomato sauce, grilled chicken breast, roasted red peppers, spinach, goat cheese sun dried tomatoes,	
and mozzarella	I
Mediterranean	20
tomato and pesto sauce, mozzarella, sun dried tomatoes, red onion, roasted red peppers, black olives and feta cheese	
Ortolano	20
tomato sauce, spinach, roasted red peppers,	

sun dried tomatoes, grilled eggplant, grilled zucchini,

Bocconcini, and mozzarella cheeses

Canadian	21
tomato sauce, bacon, roasted red peppers, onio jalapeño peppers, tomatoes, Italian sausage extra mozzarella cheese	ons,
Quattro Stagione	21
tomato sauce, mushrooms, artichoke hearts, black olives, prosciutto and mozzarella	
Con Carne	22
fresh Tomato, Italian sausage, bacon, smoked chicken, mozzarella, arugula and parmigiana	
Pizza Special	21
pesto, grilled chicken breast, leeks, roasted red peppers, jalapeno peppers mozzarella and goat cheese	
Arugula and Prosciutto	22
tomato and pesto sauce, baby arugula, prosciutto, mozzarella and parmigiana che	eese

22