

Antipasti

“Before the Meal”

Antipastí Tasting for Two 60

Three Antipasti Plates, Choice of one each
Share a Salad & Dessert

Bruschetta with Olive Salsa 8
*Garlic, Olive Oil, Chopped Tomatoes, Red Onions
Chives, Red Pepper, Mozzarella Cheese*

Fried Polenta 10
*Tomato Sauce
Buffalo Mozzarella*

Smoked Tenderloin Carpaccio 12
*Bacon Onion Jam
over Crostini*

Craft Beer European Twisters 8
*Twisted Fries
drizzled with Fire Honey Beer Sauce*

Mini Lamb Chops 18
*Seared with Balsamic Glaze
Pesto Flourish*

Prosciutto and Figs 10
*Wrapped and grilled on a Stick
Cranberry Chutney*

Mushroom Caps 12
Savory Cheese Stuffing

Sautéed Scampi 14
*Butter, Garlic & Herbs
over Grilled Tomato and Spinach*

Goat Cheese Fondue 12
Honey, Marinara, Basil and Crostini

Shrimp Juno 13
Zesty, Deep Fried, Sweet Hot Remoulade

Warmed Brie & Blue Wedges 10
*Pecans, Cranberry Salsa
Fig Chutney*

Escargot 10
Traditional Garlic Sauce

Seared Sea Scallops 15
Butter, Peach, Pecan, Mint

Mussels 14
White Wine Sauce and Crostini

Soup & Salads

Soup Du Jour Cup 5 / Bowl 7

Salads in a Jar 6
*Greek – Peppers, Olives, Chick Pea, Feta, Tomato, Pepperoncini, Onion
Garden – Romaine, Radish, Carrots, Cucumber, Celery, Tomato, Peppers, Onion*

Maison 8
Gourmet Lettuce, Pecan, Feta Cheese

Caesar Salad 7
Artisan Romaine, Tomatoes, House-made Caesar Dressing, Parmesan

Blue Caesar Salad 8
Artisan Romaine, Bacon, Tomato, House-made Blue Cheese Dressing,

La Caprese Salad 9
Layers of Mozzarella and Fresh Tomatoes, touch of onion, basil, virgin olive oil

Old World Favorites

(Served with a Choice of Salad in a Jar)

Chicken Schnitzel 17
Encrusted with Breadcrumbs, Mashed Potatoes, Vegetable of the Day

Jager Schnitzel 18
Mushrooms, Onions, Dark Hunter’s Sauce, Spätzle, Red Cabbage

Liver Berlin 16
Onions, Apples, Red Cabbage, Mashed Potatoes

Specialties

(Served with a Choice of Salad in a Jar)

Pollo

Parmigiano. 16
Lightly breaded, simmered in a special Tomato Sauce topped with Mozzarella Cheese

Piccata 17
Sautéed with Capers, Peppers, Mushrooms Garlic and fresh Basil in a Lemon Butter Sauce

Vitello

Marsala 19
Portobello Mushrooms Marsala Wine Sauce

Piccata 19
Sautéed with Capers, Peppers, Mushrooms Garlic and fresh Basil in a Lemon Butter Sauce

Pesce

Salmon 18
Onion and Bacon Compote, Asparagus, Risotto

Crab Stuffed Flounder 18

La Carne

Filet Mignon **Petite 22 / Gronda 30**
Bacon Wrapped, Port, Mushrooms, Demi-Glace, Sidewinders

Stufato Pork Tenderloin. 18
Roasted with Celery, Onions, Peppers served with Oven Fried Polenta and Crisp Spinach

Pasta

Lasagna

Bolognese 16
Traditional Meat Sauce

Spaghetti

Bolognese 16
House Made, Lean Meat Sauce

Homemade Meat Balls. 17
Herb, Garlic, Parmesan Cheese

Puttanesca 16
Tomatoes, Garlic, Olives, Basil, Crushed Red Pepper and Extra Virgin Olive Oil

Penne

Bolognese 16
Housemade, Lean Meat (Baked)

Boscaiolo 17
Chicken, Broccoli, Sun Dried Tomatoes, White Wine, Oregano

Linguine

Scallops 19
Garlic, Wine, Herbs, Marinara

Cozze 17
Mussels, Garlic, Wine, Basil, Marinara

Crawfish Fra Diavolo 19
Onions, Peppers, Cream Sauce

Fettucine

Classic Alfredo 16
Shrimp Afredo 18
Chicken Alfredo 17

Capellini

Scampi and Scallops 18
Sautéed with Garlic, Basil and White Wine Sauce

Shrimp Scampi 17
Oven Roasted Roma Tomatoes, Spinach and Wine Butter Sauce

Stuffed

Smoked Chicken Ravioli 17
Frangelico Cream Sauce, Wild Mushrooms, Chives

Blackened Shrimp Tortellini. 18
Red Pepper, Tomatoes, White Wine, Spicy Sauce