

Antipasti
“Before the Meal”

<i>Bruschetta with Olive Salsa</i>	8
<i>Garlic, Olive Oil, Chopped Tomatoes, Red Onions, Chives, Red Pepper and Mozzarella Cheese</i>	
<i>Mushroom Caps</i>	12
<i>Five Cheese Stuffing</i>	
<i>Sautéed Scampi</i>	14
<i>Butter, Garlic & Herbs over Grilled Tomato and Spinach</i>	
<i>Shrimp Juno</i>	13
<i>Zesty, Deep Fried, Sweet Hot Remoulade</i>	
<i>Escargot</i>	10
<i>Traditional Garlic Sauce</i>	
<i>Mussels</i>	14
<i>White Wine Sauce with Crostini</i>	
<i>Goat Cheese Fondue</i>	12
<i>Baked in Marinara, Basil with Crostini</i>	

Soup

<i>Soup Du Jour.</i>	<i>Cup \$5 / Bowl \$7</i>
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Salads

<i>Salads in a Jar.</i>	6
<i>Greek – Peppers, Olives, Chick Pea, Feta, Tomato, Pepperoncini, Onion</i>	
<i>Garden – Romaine, Radish, Carrots, Cucumber, Celery, Tomato, Peppers, Onion</i>	
<i>Maïson</i>	8
<i>Gourmet Lettuce, Pecan, Feta Cheese, Balsamic Dressing</i>	
<i>Caesar Salad</i>	7
<i>Artisan Romaine, Tomatoes, House-made Caesar Dressing, Parmesan</i>	
<i>Blue Caesar Salad</i>	8
<i>Artisan Romaine, Bacon, Tomato, House-made Blue Cheese Dressing</i>	
<i>La Caprese Salad</i>	9
<i>Layers of Mozzarella and Fresh Tomatoes, touch of onion, basil, virgin olive oil</i>	

Entrée Salads

<i>Anti-Pasta Salad</i>	14
<i>Mixed Greens, Cold Cuts, Feta Cheese, Lima Beans, Chick Peas, Walnuts, Croutons, Greek Dressing</i>	
<i>Beef Tenderloin Salad</i>	15
<i>Grilled Filet Tips over Baby Arugula, Parmesan, Tomato, Sun Flower Seeds, Citrus Vinaigrette</i>	
<i>Beet Salad</i>	13
<i>Mixed Greens, Beets, Goat Cheese, Cranraisins, Vinaigrette</i>	

Flat Bread Pizza 8

<i>Roasted Peppers</i> <i>Smoked Gouda</i>	<i>Artichoke</i> <i>Mozzarella, Goat Cheese, Parmesan</i>
<i>Tomato</i> <i>Goat Cheese, Pesto</i>	<i>Pepperoni</i> <i>Tomato, Romano</i>

Old World Favorites

<i>Chicken Schnitzel</i>	14
<i>Encrusted with Breadcrumbs, Mashed Potatoes, Vegetable of the Day</i>	
<i>Jager Schnitzel</i>	15
<i>Mushrooms, Onions, Dark Hunter’s Sauce, Spätzle, Red Cabbage</i>	
<i>Líver Berlín</i>	13
<i>Onions, Apples, Red Cabbage, Mashed Potatoes</i>	

Specialties

(Served with a Choice of Salad in a Jar)

Pollo

Parmigiano. 14
Lightly breaded, simmered in a special Tomato Sauce topped with Mozzarella Cheese

Piccata 14
Sautéed with Capers, Peppers, Mushrooms Garlic and fresh Basil in a Lemon Butter Sauce

Vitello

Marsala 15
Portobello Mushrooms Marsala Wine Sauce

Piccata 15
Sautéed with Capers, Peppers, Mushrooms Garlic and fresh Basil in a Lemon Butter Sauce

Pesce

Salmon 15
Onion and Bacon Compote, Asparagus, Risotto

Crab Stuffed Flounder 15

Pasta

Lasagna

Bolognese 13
Traditional Meat Sauce

Spaghetti

Bolognese 13
House Made, Lean Meat Sauce

Homemade Meat Balls. 14
Herb, Garlic, Parmesan Cheese

Puttanesca 13
Tomatoes, Garlic, Olives, Basil, Crushed Red Pepper and Extra Virgin Olive Oil

Penne

Bolognese 13
Housemade, Lean Meat (Baked)

Boscaiolo 14
Chicken, Broccoli, Sun Dried Tomatoes, White Wine, Oregano

Linguine

Scallops 15
Garlic, Wine, Herbs, Marinara

Cozze 14
Mussels, Garlic, Wine, Basil, Marinara

Crawfish Fra Diavolo 15
Onions, Peppers, Cream Sauce

Fettucine

Classic Alfredo 13

Shrimp Afredo 15

Chicken Alfredo 14

Capellini

Scampi and Scallops 15
Sautéed with Garlic, Basil and White Wine Sauce

Shrimp Scampi 13
Oven Roasted Roma Tomatoes, Spinach and Wine Butter Sauce

Stuffed

Smoked Chicken Ravioli 14
Frangelico Cream Sauce, Wild Mushrooms, Chives

Blackened Shrimp Tortellini. 15
Red Pepper, Tomatoes, White Wine, Spicy Sauce