

SALADS	
MIXED FIELD GREENS SALAD (GF) Tomatoes, carrots, red cabbage, seasoned croutons	8
CAESAR SALAD (GF) Romaine, caesar dressing, seasoned croutons, reggiano parmesan	8
BLT WEDGE SALAD Iceberg, diced tomatoes, bacon, buttermilk garlic dressing	8
GRANNY SMITH APPLE SALAD (GF) Mixed field greens, toasted pecans, apples, red grapes, buttermilk blue cheese, port-wine vinaigrette	11
TUSCAN CHOP SALAD (GF) Chopped romaine & iceberg lettuce, onions, artichokes, mushrooms, tomatoes, kalamata olives, banana peppers, feta, sherry vinaigrette	12
ROASTED BEET & PEAR SALAD Walnut, pecorino, charred shallot vinaigrette	11
SPINACH & GOAT CHEESE SALAD (GF) Lightly fried goat cheese medallions, red onions, diced egg, warm pancetta dressing	11
ROASTED CHICKEN PANZANELLA SALAD Arugula, burrata, red onions, tomatoes, black olives, peppers, peppercini, basil, ciabatta croutons, herb vinaigrette	11
AHI TUNA Sashimi tuna seared medium rare with seasoned crust, mixed greens, carrots, tossed with honey lime vinaigrette	18
BERRY SALAD (SEASONAL) Mixed greens, strawberries, raspberries, black berries, blueberries, tossed with honey lime vinaigrette	12
SHRIMP ORZO SALAD Mixed field greens, tomatoes, black olives, carrots, red cabbage, cucumbers, roasted garlic, lemon vinaigrette <i>Add Grilled Chicken Breast 5, Shrimp 6, Scallops* or Salmon* 8, Tuna 9</i>	11

SOUP	
CHEF'S DAILY CHOICE CUP 4/BOWL 5	

ITALIAN CLASSICS	
<i>Thinly Pounded Chicken Tenderloins Prepared in One of the Following Styles.</i>	
PICCATA STYLE (GF) Lemon butter, white wine, capers, garlic, cappellini	11
PARMESAN STYLE (GF) San Marzano red sauce, provolone, Italian bread crumbs, herbed linguine <i>Vegetarian option - Zucchini 11</i>	11
MARSALA STYLE (GF) Florio marsala wine demi-glaze, cremini mushrooms, fontina, cappellini	11
SCALLOPINE STYLE (GF) Artichoke hearts, mushrooms, smoked pancetta, lemon butter, cappellini	11

(GF) Gluten-Free - Substituted with gluten free pasta or gluten-free side order. All Gluten-Free entrees are an additional \$1.
*May be cooked to order. Consuming raw or under-cooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition.

SANDWICHES	
VEGGIE Portobello, artichoke hearts, roasted peppers, augulia pesto, focaccia flat bread	9
TURKEY BLT Applewood smoked bacon, swiss, lettuce, tomato, mayo, focaccia flat bread	10
CHICKEN PESTO Provolone, pesto sauce, field greens, tomato, basil, focaccia flat bread	10
MAMBO ITALIANO Capicola, pastrami, salami, roast beef, provolone, field greens, tomato, red onions, balsamic vinaigrette, focaccia flat bread	11
MEATBALL BAGUETTE Provolone, San Marzano red sauce, crusty baguette	10
CHICKEN PARM Italian bread crumbs, provolone, San Marzano red sauce, crusty baguette	10

FLAT BREADS	
<i>We serve only Artisan Schiacciata flatbread</i>	
MARGARITA Roasted tomatoes, burrata, roasted garlic, fresh basil	12
UNCLE TONY'S FAVORITE San Marzano red sauce, pepperoni, Italian sausage, provolone, roasted garlic, red onion	13
MEATBALL Ground pork, beef, ricotta, roasted fennel, cracked black pepper	13
ROASTED CHICKEN Pesto cream, spinach, cremini mushrooms, pancetta, caramelized fennel onions	13
PROSCIUTTO & FIG Arugula, provolone, lemon oil	13

CUP OF SOUP WITH CHOICE OF: 1/2 Salad or Sandwich or Flatbread	11
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PASTAS	
SPAGHETTI BOLOGNESE (GF) Veal, pork and beef bolognese sauce	11
FETTUCCINE ALFREDO (GF) Parmesan cream sauce, egg, roasted garlic, chives	11
PASTA MIA NONNA (GF) Bowtie pasta, grilled chicken, mushrooms, roasted tomatoes, asiago cream sauce	11
LASAGNA BOLOGNESE Pork, beef bolognese sauce, provolone, romano, permesan	11
SAUSAGE & PEPPERS RUSTICA Ital. sausage, roasted peppers, red onions, oregano, basil, cavatappi, spicy marinara, provolone	11
SHORT RIB BOLOGNESE Slow braised beef, roasted garlic with tomato cream sauce, mascarpone cheese <i>Add Meatballs or Italian Sausage 4, Grilled Chicken Breast 5, Shrimp 6, Scallops* or Salmon* 8, Tuna 9</i>	20

SMALL PLATES	
BAKED BURRATA ROSA Marinara, ricotta fondue, cristini	9
ITALIAN MACHOS Lightly fried chips, Italian sausage, provolone, black olives, tomatoes, scallions, banana peppers, asiago cream sauce	10
ZUCCHINI FRITTE Panko encrusted, flash fried, lemon-herb aioli	9
CRABCAKE TRAVINIA (One/Two) Jumbo lump crabmeat, spinach roasted tomato orzo, lemon butter	12/23
CRISPY CALAMARI Sweet and spicy peppers, pepperoncini, garlic butter, scallions or tossed in a honey chipotle glaze	10
SCALLOPS* GREMOLATA (GF) Cauliflower puree, apple pistachio gremolata	12
MUSSELS PERNO (GF) Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crosinis	12
ANTIPASTA PLATTER (Small/Large) Prosciutto, salami, burrata, kalamata olives, artichoke hearts, roasted tomatoes	12/24

MAINS	
PAN ROASTED CHICKEN (GF) Brussel sprouts, crispy fingering potatoes, rosemary-bacon pan jus	11
POILLO ISABELLA (GF) Grilled chicken breast, sundried tomatoes, spinach, goat cheese, lemon basil, beurre blanc <i>Sub Salmon add 4</i>	11
SINATRA CHICKEN (GF) Pan seared chicken breast, smoked pancetta, Grand Marnier cream sauce, cappellini	11
SHRIMP MESSINA (GF) Cremini mushrooms, spinach, roasted pine nuts, lemon butter, cappellini	11
SHRIMP FRA DIAVOLO (GF) Asiago polenta, capicola, spicy tomato cream, chives	13
PINE NUT ENCRUSTED SALMON Dijon, roma tomatoes, roasted asparagus, lemon basil, beurre blanc	15
PORK RIBEYE (GF) Smoked sausage & tomato pan jus, roasted tomatoes, mushrooms, buttered polenta	15

SIDES	
Creamy Butter Polenta (GF)	5
Crispy Fingering Potatoes	
Sautéed Spinach with Lemon Butter (GF)	
Sautéed Mushrooms & Onions	
Spinach-Roasted Tomato Orzo	
Grilled Asparagus	
Roasted Brussel Sprouts with Balsamic Glaze	
Smoked Gouda Mac & Cheese with Pancetta	