



## Antipasti

Olive Pesto Dip <sup>v</sup>	\$4
mediterranean mixed olives with candied walnuts, pesto, honey balsamic and olive oil	
Mushrooms <sup>gf</sup>	\$12
Baked button mushrooms with crab cream cheese and herbs in a gorgonzola sauce	
Ratatouille <sup>v gf</sup>	\$10
grilled and baked eggplant, zucchini, tomatoes and goat cheese	
Pesto Flatbread <sup>v</sup>	\$10
Italian flatbread with pesto, feta, sun dried tomatoes and spinach	
Mushroom Gnocchi <sup>v</sup>	\$10
sautéed button mushrooms with herbs in a blue cheese, marsala cream sauce	
Hummus <sup>v</sup>	\$9
classic hummus with creamy brie cheese and toasted pita bread	
Goat Cheese Garlic Bread <sup>v</sup>	\$10
toasted Italian bread with garlic, parmesan, goat cheese and fresh herbs	
Bruschetta Trio <sup>v</sup>	\$9
toasted bread topped with artichoke and feta, mushrooms and gorgonzola, quarto formaggio	

Soup of the Day \$6

## Insalate small \$6 / large \$10

Caprese <sup>v gf</sup>
sliced tomatoes topped with mozzarella cheese, and basil drizzled with balsamic vinaigrette
Beet <sup>v gf</sup>
roasted beets with goat cheese and candied walnuts in a honey mustard dressing
Caesar
romaine hearts in a classic Caesar dressing with parmesan cheese, croutons and anchovies
Spinach <sup>v gf</sup>
baby spinach, candied walnuts, apples, grapes, and feta cheese in a honey mustard dressing
Mista <sup>v gf</sup>
mixed greens with blue cheese and candied walnuts in a balsamic vinaigrette

Please note: not all ingredients are listed.  
Inform your server of any food allergies!

v = vegetarian

gf = gluten free

 = spicy



## Pasta

Chicken Cannelloni	\$16
pasta stuffed with chicken, sun dried tomatoes, and blue cheese in a tomato cream sauce	
Carbonara	\$17
chicken, bacon, and peas in an alfredo cream sauce	
Ravioli <sup>v</sup>	\$16
porcini mushrooms and ricotta cheese in a marsala cream sauce with truffle oil	
Marchigiana Grancha <sup>v, gf</sup>	\$18
prawns, crab meat, broccoli, mushrooms, sun dried tomatoes and crushed red pepper in an garlic olive oil sauce	
Lasagna	\$18
classic meat lasagna with bolognese and béchamel sauce topped with tomato cream sauce	
Penne Pesto	\$16
grilled chicken, roasted tomatoes and spinach in a creamy pesto sauce	
Fettuccini Bolognese	\$16
fettuccini in a classic meat sauce	

## Seafood

Salmon Modomio	\$18
pan seared salmon with mushrooms in a champagne cream dill sauce	
Gamberi Fiore <sup>gf</sup>	\$18
tiger shrimp with mushrooms in a champagne dill cream sauce with roasted vegetables	
Pescatore	\$20
clams, mussels, tiger shrimp, salmon, and halibut in a tomato lobster sauce over <b>risotto</b>	
Gamberi	\$18
linguine with tiger shrimp and crab in a tomato sauce or creamy parmesan sauce	


## Classics - all served with roasted vegetables

Moroccan Chicken <sup>gf</sup>	\$17
roasted airline chicken with green olives, caramelized onions, lemon in saffron sauce	
Lamb Shank <sup>gf</sup>	\$20
braised with lamb demi glaze and gorgonzola sauce	
Tagine <sup>gf</sup>	\$19
slow cooked cubes of beef with green peas and caramelized onions in a saffron sauce	
Veal Scaloppini <sup>gf</sup>	\$19
in your choice of picatta or marsala wine sauce	
Short ribs <sup>gf</sup>	\$21
slow cooked boneless beef ribs with Demi glaze and bleu cheese sauce	

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