

Dinner Menu

antipasto

 Zuppa Minestrone	8
Hearty fresh vegetables & pasta.	
 Bruschetta	12
Crostini topped with fresh tomatoes, garlic, basil & parmesan.	
 Artichoke Hearts	14
Sautéed with garlic, sun-dried tomatoes, white wine & pesto.	
Mussels	17
Steamed with ginger, soy sauce, sun-dried tomatoes & a touch of cream.	
 Pan Bread	7
Served with black olive pesto or grilled with garlic butter.	
 Baked Garlic	16
Served warm with goats cheese, crostini & mixed greens.	
Pernod Prawns	17
Pan seared tiger prawns, mushrooms & shallots in a creamy Pernod sauce.	

pastas

All Pastas come with your choice of noodle: Spaghetti, Fettuccine, Linguini, Penne, Fusili

 Santa Fe	23
Sautéed chicken breast, extra virgin olive oil, jalapeños, fresh cilantro, black beans, tomatoes with feta cheese.	
 Pesto	22
Virgin olive oil, fresh basil, pine nuts & parmesan cheese with a touch of cream.	
 Salsiccia	23
Spicy Italian sausage with mushrooms and onions in a rich tomato sauce.	
Carbonara	22
Fresh cracked pepper, prosciutto, egg and peas with a touch of cream.	
 Marinara	17
Our home style tomato sauce.	
Tomato Bianco	27
Prawns, scallops & rosemary in a tomato cream sauce.	
Pestacore	25
Prawns, scallops and mussels in a tomato, rosé or cream sauce.	
Lasagna Della Casa	25
Baked layers of pasta, spinach, peppers, cottage cheese & ground beef, topped with parmesan & mozzarella cheese.	
Smoked Salmon	24
With capers & leeks in a cream sauce.	
 Primavera	21
Angel hair tossed in garlic & extra virgin olive oil - Aglio e Olio - with mushrooms, olives, fresh vegetables.	
Chicken & Italian Sausage	24
Sun-dried tomatoes, artichokes & roasted garlic in a tomato-basil sauce.	
 Feta, Feta	22
Broccoli, spinach & pine nuts in a cream sauce.	
 Alfredo	17
A garlic-cream sauce.	
Manzo Funghi	23
NY steak strips, mushrooms & sun-dried tomatoes in a pesto-demi cream sauce.	
 Jambalaya	25
Italian sausage, chicken, prawns & peppers sautéed with a spicy marinara sauce over Orzo pasta.	
 Pesto Gnocchi	17
Potato Gnocchi tossed in a creamy pesto sauce. (Virgin olive oil, fresh basil, pine nuts & parmesan cheese with a touch of cream).	

Add Meatballs 9 Add Chicken 8 Add Scallops 9
 Add Prawns 9 Add Sausage 8 Add Steak 8
 Gluten Free or Split Charge 3

mains

Veal Parmigiana	29
An Italian Kitchen favorite. Topped with tomato basil sauce and parmesan and mozzarella cheeses with seasonal vegetables and pasta pomodoro.	
Pollo Parmigiana	27
Breaded chicken breast topped with tomato basil sauce and parmesan & mozzarella cheeses along with seasonal vegetables & pasta pomodoro.	
Bistecca New York 10oz	35
Grilled New York steak served with sautéed mushrooms or sun-dried tomato & peppercorn sauce with roasted potatoes and seasonal vegetables.	

\$30 Prime Rib Fridays

after 5pm

stuffed pastas

 Roasted Garlic & Asiago Stuffed Tortellini	23
Served with sun-dried tomatoes, ginger and cream sauce.	
Lobster Ravioli	24
A Chef special with lemon dill cream sauce.	
Featured Stuffed Pasta	23
* PLEASE ASK YOUR SERVER *	

bambinos - for kids 8 & under 9

Choice of **Spaghetti & Meatballs**, **Alfredo Pasta**, or **Cheese Pizza**

Wine Wednesdays

half price wine bottles every Wednesday

Please note: Not all ingredients are listed for every dish. Guests with food allergies or other dietary concerns should inform their server PRIOR to ordering.

For groups of 8 or more an 18% gratuity will be added.
All our chicken is free range and hormone free.

 Vegetarian option  Spicy

Pasta Tuesdays

all pasta only

\$13

with purchase of a drink

salads

 Caesar Salad	Full Size 12	Side 8
Crisp romaine tossed in our traditional dressing, croûtons and parmesan.		
 Kitchen Salad - Raspberry, balsamic or tomato vinaigrette	Full Size 12	Side 8
Crisp greens, carrots, tomatoes & cucumber.		
 Spinach Salad	Full Size 15	Side 11
Sweet bell peppers, red onions, feta cheese, almonds & pumpkin seeds with a raspberry vinaigrette.		
 Tomato Bocconcini Salad	16	
Fresh seasonal tomatoes, Italian cheese & fresh basil served with a balsamic reduction.		
Warm Seafood Salad	22	
Scallops, prawns with black beans served over crisp greens with feta cheese & lemon.		