

## APPETIZER

SEASONAL SOUP OF THE DAY

BUTTERNUT SQUASH SOUP, MANGO VINEGAR,  
PECANS, GINGER

GOAT CHEESE FRITTER,  
MARINATED BEETS, BABY ARUGULA

MIXED ORGANIC SALAD, SHAVED PARMESAN,  
BALSAMIC VINAIGRETTE

HEARTS OF ROMAINE, CAESAR DRESSING,  
FOCACCIA CROUTONS

SPINACH, ENDIVE, APPLE, CIDER VINAIGRETTE,  
HAZELNUTS, SHAVED RICOTTA SALATA

## ENTRÉES

PIZZA MARGHERITA, TOMATO SAUCE,  
MOZZARELLA, BASIL

PIZZA ARUGULA, FRESH MOZZARELLA,  
SLICED TOMATO

P.E.I. MUSSELS, RED CURRY CREAM,  
FAVA BEANS, CILANTRO

HANDMADE RICOTTA GNOCCHI,  
TOMATO BASIL SAUCE

BUCATINI "AMATRACIANA" CURED PORK,  
SPICY TOMATO SAUCE

PENNE RIGATE , GRILLED EGGPLANT,  
TOMATO, FRESH MOZZARELLA

LINGUINE "BOLOGNESE" MEAT AND  
VEGETABLE RAGU, CRIMINI MUSHROOM

WHOLE WHEAT SPAGHETTI, EGGPLANT, FENNEL,  
BUTTERNUT SQUASH, TOMATO, HERB PESTO

ROASTED VEGETABLE WRAP, BABY GREENS SALAD  
CHICKPEA HUMMUS

EGG WHITE FRITTATA, MUSHROOM,  
BUTTERNUT SQUASH, RICOTTA CHEESE

GRILLED MARINATED HANGER STEAK,  
FRENCH FRIES, SALSA VERDE

CHICKEN "SCARPARIELLO" HOT CHERRY PEPPERS,  
SAUSAGE, ROSEMARY, WITH LINGUINE

PAN ROASTED TILAPIA, SAUTÉED SPINACH  
LEMON- CAPER SAUCE

GRILLED OR PAN-FRIED CHICKEN MILANESE  
WITH MOZZARELLA, BABY ARUGULA AND TOMATO

TRADITIONAL EGGPLANT PARMESAN

## DESSERT

WARM TUSCAN BREAD PUDING /  
STICKY TOFFEE PUDDING / TIRAMISU/  
FRUIT SORBET / VANILLA CRÈME BRULEE

*Two Course Prix Fixe \$14.00*

Appetizer / Entrée

*Three Course Prix Fixe \$19.00*

Appetizer / Entrée / Dessert

## WINE FEATURES \$5.00

PINOT GRIGIO PINOT NOIR

CHARDONNAY NERO D'AVOLA

**PLEASE NO MENU SUBSTITUTIONS**

**WE CHARGE FOR ADDITIONAL INGREDIENTS**

**"IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO  
MANAGER, CHEF, OR YOUR SERVER."**

