

METTAWAS STATION

ITALIAN MEDITERRANEAN GRILL

STARTERS

TODAY'S SOUP 5

Chef's choice!

RIVIERA ONION SOUP 7

Sweet onions in a rich beef broth, broiled with provolone and Swiss cheese

CALAMARI RINGS 15

Lightly dusted and served with red pepper aioli

ESCARGOT 11

Stuffed in mushroom caps and broiled to perfection in garlic butter and white wine

MEDITERRANEAN BRUSCHETTA 13

A classic featuring feta cheese, roasted red peppers and kalamata olives

HALF SHELL CLAMS 15

Steamed in white wine with pancetta and sprinkled with parmigiana cheese

SICILIAN ARANCINI 13

Sicilian style risotto balls, served with our homemade meat sauce

INSALATA CAPRESE 13

Ripe tomatoes, bocconcini cheese, olives and fresh basil drizzled with extra virgin olive oil

THE MED SPREAD 18

Hummus, labneh with olive tapenade and a feisty feta dip served with fried pita chips

ANTIPASTO PLATTER 20

Prosciutto, Genoa salami, capicola, tomato and bocconcini cheese, kalamata olives, roasted red pepper and artichokes

SIGNATURE GREENS

SPINACH GORGONZOLA

& APPLE SALAD 16 SIDE 7

Baby spinach, blue cheese crumble, sliced apples, candied pecans and dried cranberries with vanilla balsamic vinaigrette

MEDITERRANEAN SALAD 16 SIDE 7

Romaine lettuce, tomatoes, kalamata olives, artichokes, cucumbers, roasted red peppers, red onions, pepperoncini, feta cheese and red wine vinaigrette

GARDEN SALAD 12 SIDE 5

Fresh baby greens, tomato, cucumber and red onion with your choice of dressing:

Red wine vinaigrette

Raspberry vinaigrette,

Vanilla balsamic vinaigrette

Blue cheese

Ranch

PANZANELLA SALAD 14 SIDE 7

Crispy greens, tomatoes, pancetta and croutons tossed in a warm vinaigrette dressing, topped with cheddar cheese

CAESAR SALAD 14 SIDE 6

Fresh romaine lettuce, crispy bacon, parmesan, croutons, and creamy Caesar dressing

SOUP & SALAD COMBO 13

Soup of the day and your choice of garden salad or Caesar salad served with garlic toast. Substitute Riviera Onion Soup add \$2. Substitute Signature Greens add \$2

ACCOMPANIMENTS

Grilled Chicken Breast 7

Shrimp Skewer 15

Steak Strips 11

Falafel 6

PIZZA PIES

GREEK PIE 18

Spinach, feta cheese, artichokes and roasted red peppers

QUATTRO STAGIONI PIE 17

Four seasons pizza featuring ripe olives, artichokes, capocollo and mushrooms

SPORCACCIONE PIE 18

The Dirty Pig! A meat lovers dream. Mortadella, Genoa salami, capocollo and pancetta

PESTO MARGARITA PIE 18

Sliced tomatoes, pesto, mozzarella and bocconcini

GRILLED VEGETABLE PIE 18

Zucchini, peppers, eggplant, goat cheese, arugula, balsamic reduction

SIMPLE PIE 15

As basic as it gets. Genoa salami and mozzarella

FEATURE PIZZA 18

Please ask for this week's feature!

Substituting pizza toppings may incur an additional charge. Gluten free crust \$3

www.mettawasstation.com

Visit our website to place a takeout order or make a reservation!

PASTAS

SPAGHETTI & MEATBALLS 19

Sebastian's favorite! Spaghetti with Bolognese sauce served with meatballs

FETTUCCINI EGGPLANT PARMIGIANA 18

Fettuccini noodles with strips of sautéed eggplant tossed in a creamy Alfredo sauce topped with marinara

TORTELLINI CARBONARA 21

Cheese filled tortellini in a carbonara sauce with pancetta and parmigiana

PENNE ATHENA 18

Penne noodles combined with artichokes, roasted red peppers, black olives, tomatoes and feta cheese in a white wine sauce

LINGUINE PESCATORE 23

Jumbo shrimp, scallops, clams and mussels in a white wine and tomato sauce

Lasagna Bolognese 19

Just Like Nonna's!! Layers of pasta noodles, mozzarella and parmigiana cheese and Bolognese sauce

RIGATONI ARRIBIATA 19

Angry pasta! Italian sausage, sautéed peppers and onions tossed in a spicy tomato sauce

GNOCCCHI ARIA 19

Handmade potato dumplings smothered in our own rich Bolognese sauce

SMOKED MOZZARELLA RAVIOLI 22

Ravioli filled with smoked mozzarella, baked in a rich cheesy cream sauce

Substitute gluten free noodles
on select pasta entrées \$3

MAIN ENTRÉES

ROASTED RACK OF LAMB 37

Marinated and grilled to perfection with garlic, olive oil and rosemary

VEAL CHOP 36

16oz bone in grain fed veal chop topped with grilled portobello mushroom

NEW YORK STRIP STEAK

8oz 30 10oz 34

45 day aged in house AAA Angus reserve striploin. Hand cut and char-grilled, topped with sautéed button mushrooms

FILET MIGNON 35

8oz bacon wrapped AAA beef tenderloin served with peppercorn sauce

BABY BACK RIBS 29

Slow roasted and delicately basted in our own tangy barbeque sauce

GRILLED TUSCAN CHICKEN BREAST 29

Topped with tomatoes, roasted red peppers, olives, artichokes and feta cheese

CHICKEN PARMIGIANA 29

Breaded chicken breast topped with tomato basil sauce, mozzarella and parmigiana cheese

VEAL MARSALA 27

Sautéed veal scallopini in a mushroom and marsala wine reduction

LAKE ERIE PERCH & PICKEREL 30

Flash fried filets of perch and pickerel served with a caper dill aioli

BLACK COD PUTTANESCA 36

Baked and topped with tomatoes, olives and capers

BALSAMIC & MAPLE GLAZED SALMON 29

Atlantic salmon served with quinoa tabouleh

ACCOMPANIMENTS

Garlic Broiled Shrimp Skewer 15
Make It Steak Oscar 15
Grilled Portobello Mushroom 4
Sautéed Peppers & Onions 3

DESSERT

CHEESECAKE FEATURE OF THE MONTH 9

TIRAMISU 8

MOLTEN CHOCOLATE SMOKESTACK 7

TARTUFO 4

Strawberry, Chocolate or Amaretto

GLUTEN FREE VANILLA BEAN CHEESECAKE 9

Choice of chocolate, Raspberry or Caramel topping

SPECIALTY COFFEE

ROCKET FUEL 7

Iced espresso & coffee, milk, whipped cream

ENGINE #4 - METTAWAS SPECIAL 8

Amaretto & Brandy

RASPBERRY KISS 8

Kahlua & Chambord

SPANISH COFFEE 8

Brandy & Kahlua

AFTER EIGHT COFFEE 8

Crème de Cacao & Crème de Menthe

MACCHIATO 3

ESPRESSO 2

CAPPUCCINO 4

CAFÉ LATTE 4

CAFÉ MOCHA 4

AMERICANO 2.25