

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

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

STARTERS

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

Proscuitto, Genoa salami, capicolo, tomato and bocconcini cheese, kalamata olives, roasted red pepper and artichokes

SIGNATURE GREENS

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

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

PESTD MARGARITA PIE 18 Sliced tomatoes, pesto, mozzarella and

bocconcini

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

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 and additional charge. Gluten free crust \$3

www.mettawasstation.com

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

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

GNOCCHI 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

PANINIS & SANDWICHES

PERCH "SANGWICH" 14

Lake Erie perch, tomato, lettuce and chipotle aioli

FALAFEL BUDDAH WRAP 15

Hummus, tabouleh, pickled beets, cucumber, spinach, falafel and turmeric tahini dressing wrapped in Naan bread

SICILIAN STEAK SANDWICH 15

Goz New York steak with caramelized onions, sautéed mushrooms and provolone cheese on a ciabatta bun

CRISPY CHICKEN CLUB 14

Crispy chicken strips, applewood smoked bacon, lettuce, tomato, cheddar cheese and mayo on grilled Naan bread

TRAIN WRECK 14

Breaded veal cutlets, tomato sauce and provolone cheese cheese topped with sautéed peppers, mushrooms and onions on ciabatta

PERCH & CHIPS 19

Lake Erie perch served with Yukon Gold fries

- DESSERT

SPECIALTY COFFEE

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

ROCKET FUEL 7

Iced espresso & coffe, 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

We practice serious caution in preparing our gluten free items and do our best to ensure a gluten free product. Mettawas is not a gluten free environment.

In consuming our gluten free items, be aware that there may be a chance of cross-contamination. Patrons are encouraged to consider this information in light of their individual requirements and needs

Thank you. Enjoy

MEDITERRANEAN CHICKEN PITA 14

Grilled chicken, feta cheese, olives, lettuce, onions and tzatziki sauce on grilled Naan bread

PASTRAMI REUBEN 13

Pastrami, Swiss cheese and sauerkraut on rye bread served with a side of house made curry dijonnaise