

# STARTERS

## **TODAY'S SOUP 5**

Chef's choice . Ask your server for today's selection

## **RIVIERA ONION SOUP 7**

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

## **CALAMARI RINGS 18**

Lightly dusted and served with a red pepper aioli

## **MEDITERRANEAN BRUSCHETTA 15**

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

## **SICILIAN ARANCINI 15**

Sicilian style risotto balls, served with our homemade meat sauce

## **ESCARGOT 13**

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

## **INSALATA CAPRESE 14**

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

## **THE MED SPREAD 18**

Hummus, lebnah with olive tapanade and a feisty feta dip served with fried pita chips

## **ANTIPASTO PLATTER 22**

Prosciutto, Genoa salami, capicollo, tomato, bocconcini cheese, kalamata olives, roasted red peppers and artichokes

## **HALF SHELL CLAMS 18**

Steamed in white wine with pancetta and sprinkled with parmigiana cheese

# SIGNATURE GREENS

## **SPINACH GORGONZOLA AND APPLE SALAD 17 SIDE 9**

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

## **MEDITERRANEAN SALAD 17 SIDE 9**

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

## **PANZANELLA SALAD 16 SIDE 8**

Crispy greens, tomatoes, pancetta and croutons tossed in a warm vinaigrette dressing

## **CAESAR SALAD 16 SIDE 8**

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

## **GARDEN SALAD 13 SIDE 7**

Fresh baby greens, tomato, cucumber and red onion with your choice of dressing:  
Red wine vinaigrette, Raspberry vinaigrette, Vanilla balsamic vinaigrette, Blue cheese, Ranch

## **ADD TO YOUR SALAD, PASTA OR PIZZA...**

Grilled Chicken Breast 7

Shrimp Skewer 16

Steak Strips 12

Falafel 6

# PIZZA PIES

## GREEK PIE 21

Spinach, feta cheese, artichokes and roasted red peppers

## SPORCACCIONE PIE 21

The Dirty pig! A meat lovers dream. Mortadella, Genoa salami, capicola and pancetta

## PESTO MARGARITA PIE 19

Sliced tomatoes, pesto, mozzarella and bocconcini cheese

## GRILLED VEGETABLE PIE 20

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

## QUATTRO STAGIONE 19

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

## SIMPLE PIE 17

As basic as it gets. Genoa and mozzarella

## FEATURE PIZZA 21

Please ask your server for this week's feature!

Gluten Free Crust \$3. Substituting pizza toppings may incur an additional charge. Standard pizza crust is vegan.

# PASTAS

## SPAGHETTI & MEATBALLS 22

Spaghetti with Bolognese sauce served with meatballs

## FETTUCCHINI EGGPLANT PARMIGIANA 20

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

## TORTELLINI CARBONARA 23

Cheese filled tortellini in a carbonara sauce with pancetta and parmigiana

## PENNE ATHENA 20

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

## LINGUINE PESCATORE 27

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

## LASAGNA BOLOGNESE 21

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

## RIGATONI ARRIBIATA 22

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

## GNOCCHI ARIA 21

Handmade potato dumplings smothered in our own rich Bolognese sauce

## SMOKED MOZZARELLA RAVIOLI 24

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

Substitute gluten free noodles on select pasta entrées \$3

*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.*

# MAIN ENTRÉES

## **ROASTED RACK OF LAMB 42**

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

## **VEAL CHOP 44**

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

## **NEW YORK STRIP STEAK 10oz 40**

45 day aged in house AAA Angus reserve striploin.

Hand cut and char-grilled, topped with sautéed button mushrooms

## **FILET MIGNON 40**

8oz bacon wrapped AAA beef tenderloin served with peppercorn sauce

## **BABY BACK RIBS 34**

Slow roasted and delicately basted in our own tangy barbeque sauce

## **GRILLED TUSCAN CHICKEN BREAST 32**

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

## **CHICKEN PARMIGIANA 32**

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

## **VEAL MARSALA 34**

Sautéed veal scallopini in a mushroom and marsala wine reduction

## **LAKE ERIE PERCH & PICKEREL 35**

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

## **BLACK COD PUTTANESCA 39**

Baked and topped with tomatoes, olives and capers

## **BALSAMIC & MAPLE GLAZED SALMON 33**

Atlantic salmon served with quinoa tabouleh

### **ACCOMPANIMENTS**

Garlic Broiled Shrimp Skewer 16

Make It Steak Oscar 16

Grilled Portobello Mushroom 4

Sautéed Peppers & Onions 3

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