

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

SICILIAN ARANCINI 15

Sicilian style risotto balls served with our homemade meat sauce

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

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

FEATURE PIZZA 21

Please ask your server for this week's feature!

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 15

As basic as it gets. Genoa and mozzarella

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

PANINIS & SANDWICHES

PERCH "SANGWICH" 18

Lake Erie perch, tomato, lettuce and chipotle aioli

FALAFEL BUDDAH WRAP 17

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

SICILIAN STEAK SANDWICH 18

Boz New York steak with fresh greens, caramelized onions, sautéed mushrooms, provolone cheese and a triple garlic aioli on a ciabatta bun

CRISPY CHICKEN CLUB 17

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

TRAIN WRECK 18

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

PERCH & CHIPS 22

Lake Erie perch served with Yukon Gold fries

MEDITERRANEAN CHICKEN PITA 17

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

PASTRAMI REUBEN 16

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

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 encourage to consider this information in light of their individual requirements and needs.

Thank you. Enjoy.