

# STARTERS

## TODAY'S SOUP 6

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 17

Sicilian style risotto balls served with our homemade meat sauce

## CALAMARI RINGS 20

Lightly dusted and served with a red pepper aioli

## MEDITERRANEAN BRUSCHETTA 16

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

## ESCARGOT 14

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

## THE MED SPREAD 18

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

## ANTIPASTO PLATTER 24

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

## HALF SHELL CLAMS 20

Steamed in white wine with pancetta and sprinkled with parmesan

## SIGNATURE GREENS

### SPINACH GORGONZOLA AND APPLE SALAD 18 SIDE 9

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

### MEDITERRANEAN SALAD 18 SIDE 9

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

### PANZANELLA SALAD 17 SIDE 9

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

### CAPRESE SALAD 18 SIDE 9

Arugula, ripe tomatoes, bocconcini cheese, olives, balsamic vinaigrette

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

Grilled Chicken Breast 9  
Shrimp Skewer 16

Steak Strips 12  
Falafel 8

## PIZZA PIES

### GREEK PIE 24

Spinach, feta cheese, artichokes and roasted red peppers

### SPORCACCIONE PIE 24

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

### PESTO MARGARITA PIE 22

Sliced tomatoes, pesto, mozzarella and bocconcini cheese

### GRILLED VEGETABLE PIE 23

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

### QUATTRO STAGIONE 22

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

### SIMPLE PIE 20

As basic as it gets. Genoa and mozzarella

### FEATURE PIZZA 24

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.

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# PASTAS

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## **SPAGHETTI**

### **& MEATBALLS 23**

Spaghetti with Bolognese sauce served with meatballs

## **FETTUCCINI**

### **EGGPLANT PARMIGIANA 21**

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

## **TORTELLINI**

### **CARBONARA 24**

Cheese filled tortellini in a carbonara sauce with pancetta and parmesan

## **PENNE ATHENA 21**

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

## **LINGUINE**

### **PESCATORE 28**

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

## **RIGATONI ARRIBIATA 24**

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

## **GNOCCHI ARIA 23**

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

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# MAIN ENTRÉES

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## **ROASTED RACK OF LAMB 45**

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

## **VEAL CHOP 45**

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**

6oz bacon wrapped AAA beef tenderloin served with peppercorn sauce

## **BABY BACK RIBS 35**

Slow roasted and delicately basted in our own tangy barbeque sauce

## **GRILLED TUSCAN CHICKEN BREAST 35**

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

## **CHICKEN PARMIGIANA 35**

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

## **VEAL MARSALA 36**

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 35**

Atlantic salmon served with quinoa tabouleh

## **ACCOMPANIMENTS**

Garlic Broiled Shrimp Skewer 16

Make It Steak Oscar 16

Grilled Portobello Mushroom 5

Sautéed Peppers & Onions 4