

# 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, topped with cheddar cheese

### 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 topped with crispy noodles

## 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.

# PASTAS

## 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

# MAIN ENTRÉES

## ROASTED RACK OF LAMB 45

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

## 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