

STARTERS

TODAY'S SOUP 8

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

RIVIERA ONION SOUP 10

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

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

MEDITERRANEAN SALAD 18

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

PANZANELLA SALAD 17

Crispy greens, tomatoes, pancetta and croutons tossed in a warm vinaigrette dressing, topped with cheddar cheese

CAESAR SALAD 16

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

CAPRESE SALAD 18

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 25

Spinach, feta cheese, artichokes and roasted red peppers

SPORCACCIONE PIE 25

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

PESTO MARGARITA PIE 23

Sliced tomatoes, pesto, mozzarella and bocconcini cheese

GRILLED VEGETABLE PIE 24

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

QUATTRO STAGIONE 23

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

SIMPLE PIE 21

As basic as it gets. Genoa and mozzarella

FEATURE PIZZA 25

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 25

Spaghetti with Bolognese sauce served with meatballs

FETTUCCINI

EGGPLANT PARMIGIANA 22

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

TORTELLINI

CARBONARA 25

Cheese filled tortellini in a carbonara sauce with pancetta and parmesan

PENNE ATHENA 22

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

LINGUINE

PESCATORE 30

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

RIGATONI ARRIBIATA 25

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

GNOCCHI ARIA 26

Handmade potato dumplings smothered in our own rich Bolognese sauce

SMOKED

MOZZARELLA RAVIOLI 25

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 50

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

NEW YORK STRIP STEAK 10oz 46

45 day aged in house AAA Angus reserve striploin. Hand cut and char-grilled, topped with sautéed button mushrooms

FILET MIGNON 45

6oz bacon wrapped AAA beef tenderloin served with peppercorn sauce

BABY BACK RIBS 40

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 37

Sautéed veal scallopini in a mushroom and marsala wine reduction

LAKE ERIE PERCH & PICKEREL 36

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