

Close attention is paid to the preparation and handling of our menu items. However, for those that indicate an allergy we cannot guarantee that allergens have not been introduced during other stages of the food chain process or inadvertently during preparation. It is up to the Guest to make an informed choice that is best for their particular allergy. **GF = can be made gluten free

APPETIZERS

CHARCUTERIE FOR TWO ... 34

An assortment of meats, cheeses, spreads, crackers, breads, assorted olives, nuts and fruit

v SAGANAKI ... 14

Kefalotyri cheese, lightly floured then flamed tableside with Ouzo.

v FRIED PROVOLONE ... 14

Creamy provolone cheese deep fried, served with our tomato sauce

GF FRESH MUSSELS ... 18

One dozen fresh mussels simmered in your choice of an arrabbiata sauce or garlic-wine-fresh lemon sauce

CALAMARI ... 18

Extra large squid, cut in-house, dusted lightly in seasoned flour then deep fried. Served with tzatziki and spicy blood orange aioli

GF SEAFOOD STUFFED MUSHROOMS ... 16

Crab and shrimp in a broccoli-risotto stuffing topped with aged white cheddar cheese

GF GARLIC SHRIMP ... 16

Large shrimp in garlic-wine sauce with feta cheese

v ROASTED GARLIC & GOAT CHEESE ... 16

Roasted garlic bulb, herbed goat cheese, balsamic glaze, roasted peppers, fig jam, crostini

CHICKEN WINGS ... 16

Our sauce is our own creations with an unforgettable Mediterranean- Buffalo fusion of taste

v BRUSCHETTA ... 13

Fresh tomatoes marinated with garlic and red onion on crostini Add Feta \$2

GF v SPINACH-ARTICHOKE DIP ... 15

Made with five kinds of cheese, onions, and roasted red peppers. Served with pita

SALADS

GF FRESH ATLANTIC SALMON ... 25

Fresh Atlantic salmon (grilled or blackened), served over mixed greens, spicy pecans, fresh strawberries, feta cheese, blackberry-ginger balsamic vinaigrette

GF CHICKEN & BACON ... 20

Sliced chicken breast and bacon in garlic butter & wine, asiago, and feta. Fresh greens, tomatoes, cucumbers, red wine vinaigrette

GF SPICY CHICKEN ... 19

Slices of grilled fresh chicken breast in our Cajun oil sauce, served over your choice of Caesar or garden salad

v GF CAPRESE ... 16

Ripe tomatoes, fior de latte, fresh basil, extra virgin olive oil, balsamic glaze, basil pesto

PEACH, PROSCIUTTO & FRENCH CHAMPAGNE ... 19

Peaches baked with cinnamon and brown sugar, prosciutto, shaved red onion, walnuts, goat's cheese, arugula with a French Champagne vinaigrette

v GF ASPARAGUS, PEAR & GORGONZOLA ... 18

Fresh asparagus, gorgonzola cheese, wine- poached pears, spicy pecans, mixed greens, citrus-infused balsamic vinaigrette

ENTRÉES

GF LEMON-ASPARAGUS SALMON ... 34

Fresh Atlantic Salmon grilled then topped with a lemon cream-asparagus sauce with charred tomatoes.

SEAFOOD MARSEILLE ... 28

Shrimp, crab, sea scallops all baked in a creamy cheese sauce topped with parmesan bread crumbs.

GF BAKED STUFFED SOLE ... 28

Baked sole filets stuffed with crab-shrimp broccoli-risotto stuffing topped with creamy Alfredo sauce.

GF CHICKEN LA ROCHELLE ... 28

Fresh grilled chicken breast topped with lemon-garlic- goat cheese sauce, sun-dried tomatoes, red onions, and fresh basil.

CHICKEN MARSALA ... 38

Fresh chicken breast floured and pan-seared, with mushrooms and marsala wine sauce. Substitute veal \$4

STUFFED CHICKEN BARCELONA ... 28

Chicken Supreme filled with chorizo sausage, spinach, roasted peppers, onions, four cheeses, and seasoned bread crumbs. Topped with our zesty Barcelona cream sauce

GF STEAK MILANO ... 40

New York Strip (AAA centre cut 8oz) topped with our Gorgonzola butter.

BRAISED LAMB SHANK ... 46

Lamb shank slowly braised with herbs, stock, and red wine until it's fall off the bone tender. Served au jus, creamy garlic-mashed potatoes and fresh vegetables

GF SPANISH PAELLA FOR TWO ... 50

Fish, shrimp, chicken, chorizo sausage, mussels and clams, risotto, tomatoes, bell peppers, saffron and spices.

PASTAS

PARMIGIANA

Fresh breaded, covered in mozzarella and tomato sauce. Served with your choice of pasta or fresh vegetables and garlic-mashed potatoes.
Eggplant \$24. Chicken \$28. Veal \$30

GF ALFREDO PASTA ... 20

Creamy Alfredo sauce made with butter, cream and parmesan cheese, tossed with tagliatelle pasta
* Add Chicken \$7 Add Shrimp \$7 *

GF TAGLIATELLE BOLOGNESE ... 24

Slow-cooked Bolognese meat sauce tossed with tagliatelle pasta. Ours is a claaasic and authentic recipe.

LASAGNA BOLOGNESE ... 26

House-made authentic Italian style lasagna with our Bolgnese sauce, bechamel, parmesan, and mozzarella.

MEATBALL PASTA ... 24

Made using our own recipe. Served in our tomato sauce over your choice of pasta.

GF CHICKEN WITH GORGONZOLA ... 28

Creamy Gorgonzola cheese sauce with sliced chicken, bacon and sun dried tomatoes tossed with your choice of pasta.

GF STEAK WITH GORGONZOLA ... 40

Gorgonzola cheese sauce with penne pasta topped with a sliced 8oz AAA New York striploin steak, spinach and drizzled with balsamic glaze

GF BLACK AND BLUE ... 33

Blackened shrimp and chicken with bell peppers and onions served over penne pasta with Gorgonzola sauce

GF FOUR CHEESE CAJUN CHICKEN ... 27

Sliced grilled chicken, bell peppers, onions, and mushrooms all sautéed in our cajun oil sauce and topped with our four cheese sauce. Your choice of pasta

GF ROASTED MUSHROOM RAVIOLI ... 28

Roasted mushroom filled egg pasta ravioli with a mushroom cream reduction sauce.

GF POSEIDON'S PASTA ... 40

Shrimp, clams, mussels, sea scallops, and crab meat. Choose either spicy arrabbiata sauce or garlic-cream reduction sauce.

LA BONTA DI AMALFI ... 36

Fresh mussels, clams, crab meat, anchovies, all sautéed with lemons, chilis and garlic, then finished with limoncello and cream. Tagliatelle pasta

GF SHRIMP SORRENTO ... 27

Large shrimp cooked in a lemon-pepper-garlic wine sauce tossed with angel hair pasta with fresh tomatoes, and basil. Topped with crumbled goat cheese and fresh lemon

GF CRAB & SHRIMP GARLIC ALFREDO ... 33

Crab meat and shrimp, roasted red peppers, fresh baby spinach with a creamy garlic-Alfredo sauce served with penne.

SUBSTITUTE FOR GLUTEN-FREE PASTA ... 2

PIZZA

GF MARGHERITA ... 18

The original Neapolitan-style pizza. San Marzano tomato sauce, fior de latte, fresh basil plus a drizzle of extra virgin olive oil.

GF CYPRUS ... 20

Garlic-infused olive oil, asiago, feta, goat's cheese, fresh mushrooms, artichokes, kalamata olives.

GF THE AMORE ... 21

Pesto, roasted red peppers, sun dried tomatoes, artichokes, Asiago and mozzarella

GF BIANCA PROSCIUTTO ... 21

Garlic-infused olive oil, tomato slices, fior di latte, prosciutto, arugula, drizzled with balsamic glaze

PEACH ZZA ... 22

Extra virgin olive oil, brie, fior di latte, wood fire baked fresh peaches with cinnamon and brown sugar, prosciutto, spicy pecan pieces, arugula, then finished with balsamic glaze

GF HOT & SWEET ... 21

San Marzano tomato sauce, mozzarella, Asiago, hot Calabrese salami, roasted peppers, fresh basil, then finished with a drizzle of honey.

MEDITERRANEAN CHICKEN ... 24

Garlic infused olive oil, sliced grilled chicken breast, sun dried tomatoes, Asiago, mozzarella, fresh mushrooms, red onions

GF CARNE ... 22

San Marzano tomato sauce, mozzarella, pepperoni, bacon, chorizo sausage, red onions, roasted red peppers

LA DOLCE VITA ... 25

Extra virgin olive oil, Gorgonzola, grana padano, mozzarella, port poached pears, prosciutto, chopped walnuts, arugula, honey.

HAWAIIAN ... 20

San Marzano tomato sauce, mozzarella, pineapple, red onion, bacon

CREATE YOUR OWN ... 17

San Marzano tomato sauce and mozzarella. Additional toppings; 1.25 Substitute tomato sauce with olive oil, garlic olive oil; no charge

* Pepperoni; choose traditional or Cup & Char style pepperoni, bacon, fresh mushrooms, hot peppers, bell peppers, red onions, roasted peppers, artichokes, kalamata olives, green olives, sun-dried tomatoes, feta, chorizo sausage, pineapple. Gorgonzola \$3 Goat cheese \$2 Fior de latte \$2 Prosciutto \$4 Chicken \$7 Hot Salami \$3 *

