

WEDNESDAY
THURSDAY
FRIDAY
SATURDAY
SUNDAY

APPETIZERS

BREADSTICKS <small>VEGETARIAN</small>	8
Served with Garlic Butter and Marinara	
BRUSCHETTA PLATTER <small>VEGETARIAN</small>	10
Italian Bread topped with Fresh Mozzarella and Marinated Tomatoes	
CHEESY GARLIC BREAD <small>VEGETARIAN</small>	10
Italian Bread brushed with Olive Oil, topped with Roasted Garlic Spread and Mozzarella Cheese	
ARANCINI BOLOGNESE	12
Risotto Balls, Made with Bolognese, Stuffed with Fresh Mozzarella, Breaded & Deep Fried	
FRIED RAVIOLI <small>VEGETARIAN</small>	16
Four Cheese Ravioli, Hand Breaded, Deep Fried, served with Marinara	
CALAMARI	15
Semolina Crusted, deep fried, tossed with Lemon Zest, Red Pepper, Pecorino and served with Marinara	

SALADS

HOUSE SALAD <small>VEGAN/GLUTEN FREE</small>	10
Spring Mix topped with Tomatoes, Carrots, Red Onion, Pepperoncini - choice of dressing	
CLASSIC CAESAR	12
Crisp Romaine Lettuce tossed in Caesar Dressing, finished with Asiago, Croutons and Anchovies	
TORTELLINI PASTA SALAD <small>VEGETARIAN</small>	14
Cheese Tortellini, Roma Tomato, Cucumber, Olives, Mixed Greens, Balsamic Dressing	
GRILLED “WEDGE” <small>GLUTEN FREE</small>	13
Grilled Romaine Lettuce, Gorgonzola Dressing, Crumbled Gorgonzola, Diced Tomatoes, Crispy Pancetta, Scallions & Balsamic Glaze	

Dressing Choices
Ranch, Balsamic, Caesar, Gorgonzola, Oil and Vinegar

Additional Proteins **9**
Grilled Chicken | Meatballs | Sauteed Shrimp
Grilled Italian Sausage | Grilled Salmon

SOUPS

ITALIAN CHICKEN SOUP <small>GLUTEN FREE</small>	8
MINISTRONE <small>VEGAN</small>	8
CHEF’S FEATURED SOUP	8

DESSERTS

TIRAMISU	10
LEMON BERRY CHEESECAKE	10
FLOURLESS CHOCOLATE TORTE (GF)	10
BOURBON CARAMEL BREAD PUDDING	9
VANILLA BEAN GELATO (GF)	8
BELGIAN CHOCOLATE GELATO (GF)	8

ALL FAMILY-STYLE DISHES ARE SERVED WITH PORTIONS FOR SHARING.
PRICES REFLECT SERVINGS FOR EITHER 2 OR 4 PEOPLE.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

EVENING ROAST

FRIDAY
Beef Prime Rib* Baked Potato, Roasted Vegetables, Au Jus and Horseradish Sauce
Queen Cut (10 oz) **30**
King Cut (14 oz) **36**

SATURDAY
Porchetta, Traditionally Rolled and Roasted Pork Belly, Fingerling Potatoes, Roasted Vegetables
Queen Cut (12 oz) **24**
King Cut (16 oz) **36**

SUNDAY
Herb Rubbed Chicken, Fried Potato Wedges, Roasted Vegetables
Half Chicken **20**
Whole Chicken **38**

ENTRÉES

Individual 20 | Serves Two 36 | Serves Four 60
Gluten Free Pasta available upon request

WILD MUSHROOM RAGU VEGAN/GLUTEN FREE PASTA AVAILABLE
Blend of Wild Mushrooms, slow cooked in a rich Tomato & Vegetable Sauce, tossed with Fettuccine Pasta

SEAFOOD PUTTANESCA GLUTEN FREE PASTA AVAILABLE
Shrimp, Mussels, Clams and Cod stewed in a Classic Puttanesca Sauce of Tomatoes, Capers, and Olives, served over Fettuccine

PICCATA
Chicken Or Veal | pan seared Cutlet, Lemon Caper White Wine Butter Sauce, Rice Pilaf and Steamed Broccoli

MARSALA
Chicken or Veal | pan seared Cutlet, Mushrooms, Marsala Wine, Butter, Egg Noodles, Broccoli

RAGU BOLOGNESE GLUTEN FREE PASTA AVAILABLE
Ground Beef and Pork Sausage, slow cooked in a rich Tomato & Vegetable Sauce, tossed with Pappardelle Pasta

FETTUCCHINE ALFREDO
Creamy Alfredo Sauce, Fettuccine, Parmesan Cheese

BAKED RIGATONI GLUTEN FREE PASTA AVAILABLE
Italian Sausage & Rigatoni tossed in Ragu Bolognese of Ground Beef and Italian Sausage then baked with Mozzarella Cheese

SAUSAGE AND PEPPERS GLUTEN FREE PASTA AVAILABLE
Grilled Italian Sausage with Sautéed Fennel, Onions, Garlic, Roasted Peppers, Vodka Sauce, Rigatoni

SPAGHETTI AND MEATBALLS
House Made with Beef and Sausage, Garlic, Herbs, served with Spaghetti Marinara

PARMIGIANA VEGETARIAN
Chicken or Eggplant | baked with Marinara and Mozzarella, served with Spaghetti Marinara

PRIMAVERA VEGAN/GLUTEN FREE PASTA AVAILABLE
Sautéed Zucchini, Squash, Onion, and Mushroom tossed with Penne Pasta in Marinara Sauce