

APPETIZERS

SOUP OF THE DAY. P/A

PORTOBELLO MUSHROOM NAPOLEON grilled tomatoes, prosciutto, fresh mozzarella, balsamic glaze.

11

SHRIMP COCKTAIL classic sauce. 12

BLACKENED RARE TUNA baby green salad, strawberry vinaigrette. 14

P.E.I. MUSSELS garlic, white wine, red onions, plum tomato sauce. 11

JUDITH POINT CALAMARI pomodoro sauce, red pepper aioli. 11

BAKED CLAMS OREGANATA seasoned bread crumbs, white wine, lemon. 10

FRESH MOZZARELLA beefsteak tomatoes, roasted peppers, aged balsamic, basil olive oil. 9

PAN ROASTED FRESH MOZZARELLA arugala, roasted peppers, balsamic, basil olive oil. 10

BRUSCHETTA tuscan bread, diced tomatoes, red onions, fresh mozzarella. 8

SALAD

TRI-COLOR arugala, radicchio, endive, prosciutto, shaved parmesan, balsamic vinaigrette. 9

MIXED GREENS plum tomatoes, sliced carrots, red onions. 8

CEASAR creamy dressing, garlic croutons, shaved parmesan. 8

W/CHICKEN 10. W/SHRIMP. 13

BABY SPINACH marinated artichoke hearts, oven roasted tomatoes, roasted peppers, gorgonzola cheese, toasted pine nuts, pommerray vinaigrette. 11

ROASTED PORTOBELLO mixed greens, oven roasted tomatoes, green beans, sliced carrots, walnuts, pommerray vinaigrette. 10

PROSCIUTTO AND GORGONZOLA mixed greens, sundried tomatoes, sautéed granny smith apples, candied walnuts, balsamic vinaigrette. 10

GRILLED CHICKEN baby greens, tomatoes, goat cheese, mushrooms, roasted peppers, pommerray vinaigrette. 12

ROASTED FIGS baby spinach, sliced beets, cranberry goat cheese, pommerray vinaigrette. 10

PANINI

SERVED W/A BABY GREEN SALAD

BROCCOLI RABE grilled chicken, goat cheese, balsamic reduction. 10

GRILLED CHICKEN caramelized onions, roasted tomatoes, red pepper aioli. 9

SLICED FLAT IRON STEAK melted mozzarella, caramelized onions, chipotle aioli. 11

FRESH MOZZARELLA prosciutto, roasted peppers, extra virgin olive oil. 9

ITALIAN sopresatta, prosciutto, fresh mozzarella, grilled olives. 10

GRILLED EGGPLANT fresh mozzarella, roasted tomatoes, basil pesto. 9

PASTA

whole grain pasta available add \$1

RAVIOLI OF THE DAY

LASAGNA BOLOGNESE mozzarella, ricotta, parmesan, italian meat sauce. 14

PENNE ALLA VODKA tomato cream sauce, prosciutto, red onions. 12

PENNE CHICKEN mushrooms, sundried tomatoes, spinach, garlic, olive oil, white wine. 13

NONNAS RIGATONI sweet italian sausage, meatballs, homemade tomato ragu. 13

LINGUINE & CLAM SAUCE fresh clams, Italian parsley, garlic, white wine. 15

PENNE PRIMAVERA sautéed mushrooms, zucchini, fresh tomatoes, carrots, broccoli, pomodoro sauce.

11

HOMEMADE POTATO GNOCCHI bolognese sauce. 12

PENNE W/HOT SAUSAGE broccoli rabe, plum tomatoes, garlic, olive oil. 13

CALAGEROS MAC & CHEESE baked rigatoni, mozzarella, ricotta, gorgonzola, romano cheeses. 12

ENTRÉE CLASSICS.

MILANESE chopped green salad, roasted potatoes. CHICKEN. 13. VEAL. 17

MARSALA roasted potatoes, sautéed vegetable medley. CHICKEN 13. VEAL 17.

FRANCESE roasted potatoes, sautéed vegetable medley. CHICKEN 13. VEAL 17. SHRIMP 17.

PARMIGIANO spaghetti pomodoro. CHICKEN. 13 VEAL. 17 SHRIMP. 17

ENTRÉE SPECIALTIES

EGGPLANT ROLLANTINE spinach, mozzarella, ricotta, parmesan cheeses, spaghetti pomodoro. 13

GRILLED SLICED FLAT IRON STEAK red wine sauce, risotto, sautéed spinach. 15

PAN ROASTED SALMON citrus white wine sauce, potato gnocchi, broccoli. 18

SHRIMP SCAMPI garlic, white wine, touch of cream, rice, sautéed spinach. 17

GRILLED MARINATED CHICKEN vegetable medley, pommerray vinaigrette. 13

GRILLED SHRIMP & SCALLOPS FLORENTINE lemon white wine sauce, sautéed spinach, basil pesto
rice. 18

GRILLED CHICKEN BRUSCHETTA tomato basil, mozzarella salad, sautéed vegetables, roasted potatoes.