

Soups & Salads

Dressings: Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, Pesto Ranch and Blue Cheese.

Tossed Wild Green Salad

Topped with shredded carrots and parmesan cheese.
Served with your choice of dressings.

Small 3.50 Large 7.00

Pasta Salad Platter

Our fresh pasta salad served on a bed of wild greens. 8.25

Caesar Salad

Fresh romaine, garlic croutons and parmesan cheese.

Small 3.50 Large 7.00

Smoked Chicken Caesar

Fresh romaine, smoked chicken, garlic croutons and parmesan cheese. 9.00

Bay Shrimp Caesar

Fresh romaine, bay shrimp, garlic croutons and parmesan cheese. 9.00

Sun-dried Tomato Caesar

Sun-dried tomatoes topping our Caesar salad. 9.00

Homemade Soup of the Day

Cup 2.50 Bowl 3.50

Side Dishes

Garlic Bread 1.00(2) 1.80(4)

Cheese, Pesto or Tomato Bread 1.50(2) 2.50(4)

Veggies 3.00 **Prawns Scampi** 7.00(5)

Meatballs 3.00 **Italian Sausage** 3.00

Lunches & Full Menu

Express Lunch 7.00

The Express Lunch (10 minute service) is offered until 3:00 p.m. and includes and entrée, garlic bread, salad and a beverage.

Choice of:

- Spaghetti with Meat or Marinara Sauce
- Alfredo
- Pomodoro
- Mushroom Garlic Alfredo
- Gnocchi
- Meat or Cheese Ravioli
- Special Pasta of the Day

Children's Menu

Children 12 years or under. 4.00

Over age 12, add 1.00

Child's Plate

2 cheese ravioli, spaghetti, 1 carrot and 1 slice of garlic bread.

•Fusilli & Cheese •Cheese Pizza or Pepperoni Pizza

•Fettuccini Alfredo •Meat or Cheese Ravioli or Spaghetti

Sandwiches

Meatball Sandwich

Open faced French roll, served with melted mozzarella and meat sauce. 8.00

Italian Sausage Sandwich

Open faced French roll, served with melted mozzarella, meat sauce, sautéed onions and bell peppers. 8.00

Trattoria

Served with two pieces of garlic bread.

Add a salad or soup for \$2.50.

Bolognese Spaghetti

Thick & spicy meat sauce. 7.50
With Meatballs 9.25

♥Marinara Spaghetti

Bell peppers, mushrooms and onions in a sweet red sauce. 7.50

♥Olio e Aglio Spaghetti

Garlic, shallots, in an olive oil herb wine sauce. 7.50

♥Pomodoro Spaghetti

Garlic, shallots, fresh basil & Roma tomatoes in an olive oil and wine sauce. 8.50

♥Puttanesca Spaghetti

Roma tomato sauce with crushed red peppers, herbs, garlic, kalamata olives and capers. 8.50

Meat Ravioli

Steak, pork & spinach stuffed ravioli, topped with meat sauce. 8.50

Cheese Ravioli

Six cheeses, basil and wine stuffed ravioli, topped with marinara sauce. 8.50

Alfredo Fettuccini

Cracked black pepper, nutmeg and parmigiana in a rich creamy sauce. 8.50

Mushroom Garlic Alfredo Fettuccini

Mushrooms sautéed with garlic in a rich creamy sauce. 8.50

Lasagna

Layers of fresh pasta, meat sauce and three cheeses. 9.50

Veggie Lasagna

Layers of fresh pasta, veggies, sauce and three cheeses. 9.50

Pesto Fettuccini

Fresh basil, Parmesan and pine nuts in a garlic cream sauce. 8.50

Carbonara Fettuccini

Prosciutto, peas and mushrooms in a garlic cream sauce. 8.50

Tortellini Formaggio

Steak and wild mushroom stuffed tortellini, with a four cheese sauce. 9.50

♥Potato Gnocchi

Handmade potato dumplings tossed in marinara sauce. 8.50

Primavera Fettuccini

Fresh vegetables of the day with artichoke hearts, tossed in a light garlic cream sauce. 8.50

Gorgonzola Fettuccini

Rich bleu cheese, wine & Roma tomatoes, in a garlic cream sauce. 8.50

Corkage \$8.00 Split meal charge \$1.50

*For low calorie and health conscious meals, look for the "♥".
Also available are Low Carb Pasta or sub vegetables for pasta.

Seafood & Chicken

Served with two pieces of garlic bread.

Add a salad or soup for \$2.50

Vongole Linguine (clams)

Baby clams with basil, spices, garlic & wine in a lite cream sauce. 9.50

Bay Shrimp Linguine

Green onions, mushrooms, Roma tomatoes in garlic cream sauce. 10.95

Chicken Ravioli

Artichoke hearts, mushrooms, basil and marinara sauce. 10.50

♥Chicken Pomodoro

Sautéed chicken, Roma tomatoes, fresh basil & garlic in an olive oil wine sauce tossed with spaghetti. 11.50

♥Chicken Cacciatore

Bell peppers, olives and garlic in a sherry wine tomato sauce, served over spaghetti. 11.50

Roasted Chicken Lasagna with Artichoke Hearts

Layers of fresh pasta, artichoke hearts, marinara sauce & three cheeses. 11.50

Chicken Parmigiana

Sautéed chicken topped with marinara sauce, mozzarella, parmesan and baked. Served with a side of spaghetti. 11.50

Chicken Primavera

Fresh vegetables of the day, tossed in a garlic cream sauce. 11.50

Cannelloni Pollo (Mushroom Tarragon sauce)

Roasted chicken, spinach, broccoli and mushrooms rolled in fresh pasta, topped with mozzarella cheese. 11.95

Smoked Chicken Artichoke Fettuccini

Mushrooms, artichoke hearts and Roma tomatoes in a garlic cream sauce. 11.95

♥Garlic Prawns & Basil

Mushrooms & Roma tomatoes sautéed in an olive oil wine sauce. Served with linguini. 11.95

♥Prawns Cacciatore

Bell peppers, mushrooms, olives and garlic, in a sherry wine tomato sauce, served over spaghetti. 11.95

Prawn Fettuccini

Red and green bell peppers, mushrooms, green onions and tomatoes in a garlic cream sauce. 11.95

Abruzzi Fettuccini

Chicken, prawns and sausage sautéed with bell peppers, mushrooms and Roma tomatoes in a garlic cream sauce. 11.95

Smoked Salmon Fettuccini

Caramelized Roma tomatoes, yellow onions and mushrooms in a garlic saffron cream sauce. 11.95

All meals chef prepared to order,
changes available upon request.

Beverages

Pepsi, Diet Pepsi, Pink Lemonade, Sierra Mist, Root Beer, Raspberry Iced Tea, and Fresh Brewed Iced Tea.

(includes one (1) refill in-house only)

Milk 1.50

Mineral Water 1.50

Freshly Brewed Coffee 1.50

House White Wine 5.00

House Red Wine 5.00

Wine Coolers (house made) 5.00

Draft Beers (16oz.) 3.00

Bottled Beer

Domestic 2.50

Import 2.75

Premium 2.75

See wine list for varieties and prices

Availability may vary

White Wine

Chardonnay

Pinot Grigio

White Zinfandel

Red Wine

Cabernet

Merlot

Chianti

Zinfandel

Corkage fee \$8.00

Desserts

Caramel Walnut Cheesecake

Chocolate Mousse

Tiramisu

Daily Specialty Cakes

\$3.95 to \$4.50



Fresh Pasta Market

Uncooked Pastas

(Main Courses—Noodles: 1lb makes 3 servings; Ravioli: 10/person)

Family Meal (uncooked) 1 ¼ lb. Pasta, 1 Pint Sauce, Garlic Bread and Caesar of Field Greens Salad.

Serves 4 people. Add \$3.00 for filled pastas 12.95

Spaghetti, Fettuccini, Fusilli, Rigatoni, Lasagna sheets, Linguine or Angel Hair Pasta 2.75 lb.

Flavored Spaghetti, Fettuccini, Fusilli or Rigatoni 2.75 lb.

Six Cheese Ravioli (24-26 ct. per lb.) 5.00 lb.

Meat Ravioli (24-26 ct. per lb.) 5.00 lb.

Roasted Chicken Artichoke Ravioli (24-26 ct. per lb.) 5.00 lb.

Gnocchi (hand rolled potato dumplings) 5.00 lb.

Tortellini-Wild Mushroom & Steak (10 ct. per lb.) 6.00 lb.

Specialty Pasta & Ravioli Made Weekly M/P

Fresh Made Sauces & Dressings

(1/2 pt. covers ½ lb. pasta • 1 pt. covers 1 lb. pasta)

Alfredo Sauce Half Pint 2.00 Pint 4.00

Mushroom/Artichoke Cream Sauce Half Pint 2.00 Pint 4.00

Roasted Red Pepper Cream Sauce Half Pint 2.00 Pint 4.00

Bolognese Sauce (Meat) Half Pint 2.00 Pint 4.00

Marinara Sauce (Vegetarian) Half Pint 2.00 Pint 4.00

Pomodoro Half Pint 2.25 Pint 4.50

Pesto Ranch, Balsamic Vinaigrette, Bleu Cheese, Creamy Vinaigrette, Raspberry Vinaigrette, Caesar Half Pint 2.50 Pint 5.00



Ask About our Specialty Catering And Desserts



Italian Café & Fresh Pasta Market

Dine In

&

Hot Takeout

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