



## APPETIZERS

<b>GARLIC BREAD</b>	4
<b>POLENTA GORGONZOLA</b> <i>Soft Polenta with Gorgonzola Cheese</i>	5
<b>AVOCADO SHRIMP SALAD</b> <i>with Tomato-Basil Vinaigrette</i>	7
<b>STEAMED MUSSELS</b> <i>White Wine, Onions and Parsley</i>	7
<b>STEAMED CLAMS</b> <i>In an aromatic Garlic-White Wine broth</i>	9
<b>SEAFOOD IN A ZESTY MARINARA SAUCE</b> <i>Over grilled Polenta</i>	10

## SANDWICHES

<b>B.L.T. SANDWICH</b>	7
<b>VEGETARIAN SANDWICH</b>	8
<b>CLUB SANDWICH</b>	10
<b>TUNA SANDWICH</b>	11
<b>ROASTED BEEF SANDWICH</b>	11
<b>FISH AND CHIPS</b>	11

## SOUP

<b>MINISTRONE SOUP</b>	
Cup	3
Bowl	5

## BURGERS

<b>HAMBURGER</b>	7
<b>CHEESEBURGER</b>	8
<b>BACON CHEESEBURGER</b>	9
<b>LAMB BURGER</b>	12
<b>DELUXE BURGER</b> <i>Ham, Tomato, Avocado, Swiss Cheese, and Cheddar Cheese</i>	13

## SALADS

<b>MIXED GREEN</b> <i>Seasonal Greens with Thai Vinaigrette</i>	4
<b>CAESAR SALAD</b> <i>Classic Style with Garlic Croutons and Parmesan Cheese</i>	7
<b>ARUGULA SALAD</b> <i>Feta Cheese, Avocado and Grapefruit</i>	7
<b>CHICKEN &amp; AVOCADO SALAD</b> <i>Watercress, Celery, Boiled Egg, Tomato</i>	13
<b>NICOISE SALAD</b> <i>Tuna, Green Beans, Boiled Egg, Cucumber, Tomato, Anchovies, Radishes and Olives</i>	14
<b>SMOKED TROUT CAESAR SALAD</b> <i>Green Bean, Artichoke Heart and Capers</i>	14
<b>GRILLED BEEF COBB SALAD</b> <i>Prosciutto, Gorgonzola Cheese, Egg, Avocado, Tomatoes and Grilled Scallions</i>	16



## PASTAS

<b>FETTUCINE ALFREDO</b>	12
<i>Garlic, Parmesan Cheese and Cream</i>	
<b>LINGUINE PESTO</b>	13
<i>Garlic, Pesto, Cream and Pine nuts</i>	
<b>FETTUCINE BOLOGNESE</b>	13
<i>with Meat Sauce</i>	
<b>PENNE NOVELO</b>	14
<i>Roasted Pepper, Chicken, Broccoli and Sweet Onion</i>	
<b>PENNE SALSICCE</b>	15
<i>Ground Sausage, Mushrooms and Spinach</i>	
<b>PENNE GOLOSE</b>	15
<i>Prosciutto, Chicken, Tomato, Basil and Mushroom</i>	
<b>TORTILLINI VENEZIANA</b>	15
<i>Meat filled pasta, Prosciutto, Sun Dried Tomatoes and Cream</i>	
<b>FETTUCINE BIVALVE</b>	16
<i>Fresh Sea Scallops, Bay Shrimp, Scallions, Seafood Cream Sauce</i>	
<b>LINGUINE TUTTOMARE</b>	17
<i>Prawns, Clams, Mussels and Scallops in a Roasted Garlic Marinara Sauce</i>	

## ENTREES

<b>ROASTED CHICKEN</b>	11
<i>1/2 Roasted Chicken with Fries</i>	
<b>CHICKEN PICATTA</b>	15
<i>Breast of Chicken, Mushrooms, Capers, Lemon Butter Sauce</i>	
<b>GRILLED FLANK STEAK</b>	16
<i>with Brandy Mushroom Sauce</i>	
<b>CHICKEN ZINGARA</b>	16
<i>Breast of Chicken, Prosciutto, Mushroom and Tomatoes</i>	
<b>SCALONE</b>	17
<i>Scallop and Abalone Steak dipped in Egg and Cheese, grilled lightly</i>	
<b>ROASTED MAHI-MAHI</b>	17
<i>with Tomatoes, Eggplant, Zucchini, Green Bell Pepper</i>	
<b>PRAWN SCAMPI</b>	18
<i>Sautéed in Shallots and Garlic, Butter, Lemon Juice and Wine</i>	
<b>NEW YORK STEAK</b>	18
<i>Certified Prime Steak and Brandy Sauce</i>	

## SIDE DISHES

<b>RICE</b>	3
<b>GARLIC MASHED POTATOES</b>	4
<b>SOFT POLENTA</b>	5
<i>with Marinara Sauce</i>	
<b>LINGUINE BOLOGNESE</b>	6

## BEVERAGES

<b>HOT CHOCOLATE</b>	1.50
<b>TEA</b>	1.50
<b>COFFEE</b>	1.50
<b>JUICE</b>	2.50
<b>SOFT DRINKS</b>	2.50
<b>THAI ICE TEA</b>	3.00