

Lunch Specials - Dine In Only

Daily - 11 am to 3 pm

Pasta

Includes bread, served with soup or fresh garden salad

\$8

Spaghetti Marinara *Marinara Sauce prepared with Italian Plum Tomatoes*

Penne with Spinach *Fresh Spinach prepared in a Plum Tomato Cream Sauce*

Penne Melanzane *Eggplant and diced Tomatoes sautéed in Olive Oil and Fresh Garlic*

Penne Caprese *Penne tossed with Fresh Tomatoes prepared in a Garlic and Oil Sauce topped with Fresh Mozzarella*

Penne with Escarole and Beans *Cannellini Beans, Escarole and Italian Plum Tomatoes sautéed with Fresh Garlic and Olive Oil*

Linguine with Sundried Tomatoes *Sundried Tomatoes sautéed in Olive Oil and Fresh Garlic*

Penne Bolognese *Penne in a Vegetable Meat Sauce, with a dash of Cream*

Penne Casalinga *Sundried Tomatoes and Broccoli prepared with a Garlic Cream Sauce*

Mussels *Fresh Mussels prepared with Italian Plum Tomatoes, Marinara or Fra Diavolo Style, served over Pasta*

Linguine with White Clam Sauce *Chopped Clams prepared in Garlic and Oil based Sauce*

Eggplant Siciliano *Diced Eggplant sautéed with Mushrooms, Peas and Onions in a Plum Tomato Sauce tossed with Linguine and topped with Mozzarella*

Ravioli with Fresh Spinach Alfredo Style *Ravioli sautéed with Fresh Spinach prepared in a Light Cream and Cheese Sauce*

Mushrooms Peas & Asparagus *Sautéed Fresh Mushrooms, Peas & Asparagus in a Cream Sauce, served over Penne*

Penne Gorgonzola *Tossed with Gorgonzola Cheese and Fresh Spinach in a Sharp Cream Sauce*

Spaghetti Pesto *Tossed in our Homemade Pesto "di Basilico" Sauce made with Pignoli Nuts and Parmesan Cheese*

Salami and Smoked Mozzarella *Cubed Salami sautéed with smoked Mozzarella and Fresh Tomatoes in a Garlic and Oil Sauce tossed with Penne Pasta*

Penne Vermouth *Tossed with Feta Cheese, Roasted Red Peppers and Green Onions in an Olive Oil and Sweet Red Vermouth Sauce*

Panini *

On grilled flatbread (no substitutions on Panini)

Includes French fries, served with soup or fresh garden salad

\$8

Grilled Portobello *Fresh Mozzarella, Roasted Red Peppers and Fresh Basil*

Grilled Eggplant *Red Roasted Peppers, smoked Mozzarella and Fresh Basil*

Grilled Vegetables *Grilled Zucchini, Squash, Artichokes, Roasted Tomatoes and Fresh Mozzarella*

\$9

Grilled Chicken *Broccoli Rabe and Fresh Mozzarella*

Blackened Chicken *Fresh Mozzarella, Red Roasted Peppers and sliced Tomatoes*

Salad

Dine In Only

Includes bread sticks, served with soup

\$8

Spinach and Artichokes *Baby Spinach topped with Artichokes and shredded Parmesan, House Vinaigrette*

Gorgonzola *Mixed Mesculin Greens topped with Fresh Tomatoes, Onions, Walnuts and Crumbled Gorgonzola, Oil and Balsamic Vinegar*

Greek *Tossed Garden Salad topped with Fresh Tomatoes, Kalamata Olives, Feta Cheese and a Stuffed Grape Leaf, House Vinaigrette*

Cranapple *Mesculin Greens topped with Cranberries, Fresh Apples & Candied Walnuts, Raspberry Vinaigrette*

Fresh Mozzarella and Tomato *Fresh homemade Mozzarella, Diced Tomatoes, Red Onion and Fresh Garlic over Salad Greens*

Cold Antipasto *Tossed Garden Salad topped with Assorted Italian Cold Cuts and Italian Style Dressing*

Spinach Pecan *Baby Spinach topped with Bleu Cheese and Caramelized Pecans, Raspberry Vinaigrette*

Toasted Walnut *Arugula topped with Toasted Walnuts, Cranberries, Fresh Tomatoes and Encrusted Goat Cheese, Creamy Garlic*

Grilled Portobello *Marinated Portobello Mushrooms with Red Roasted Peppers and Fresh Mozzarella over Mesculin Greens, Raspberry Vinaigrette*

Arugula and Cantaloupe *Topped with Cantaloupe, pickled Red Onions and caramelized Pecans, Lite Lime Vinaigrette*

\$9

Grilled Chicken Garden

Blackened Chicken *Blackened Chicken served over Spring Mix topped with Red Peppers, Cucumbers and a Freshly squeezed Lemon & Olive Oil*

Buffalo Chicken *Strips of Chicken Breast tossed in a Spicy Buffalo Sauce over Mixed Greens, Celery, Carrots, Red Onions and Crumbled Gorgonzola, Bleu Cheese Dressing*

Grilled Chicken Caesar *Romaine Lettuce topped with Homemade Croutons and aged Parmesan Cheese, Caesar Dressing*

Warm Spinach *Fresh Spinach topped with Mushrooms, Bacon, sliced Egg, Red Onions and Breaded Chicken Cutlets, warm Red Wine Vinaigrette*

\$12

Mandarin Orange & Steak *Sliced Sirloin Steak with Mandarin Oranges, sliced Almonds and Green Onions over Romaine Lettuce, Honey Mustard Dressing*

Wraps

whole wheat or herb garlic,

Includes French fries, served with soup or fresh garden salad

\$8

Portobello *Portobello Mushrooms, Red Roasted Peppers, Fresh Mozzarella and Mesculin Greens, Raspberry Vinaigrette*

Vegetable *Grilled Zucchini, Squash, Artichokes, Onions and Roasted Tomatoes with Arugula, Lite Lime Vinaigrette*

\$9

Blackened Chicken *Cucumbers, Red Roasted Peppers, Red Onions, Mesculin Greens, Olive Oil and Lemon Dressing*

Cajun Mahi Mahi *Plum Tomatoes, Red Onions and Mesculin Greens, Creamy Garlic Dressing*

Buffalo Chicken *Buffalo Style Chicken, Celery, Carrots and Lettuce, Bleu Cheese Dressing*

California *Grilled Chicken, Lettuce, Tomato and Roasted Red Peppers, Russian Dressing*

Greek Chicken *Grilled Chicken, Cucumbers, Peppers, Feta Cheese and Lettuce, House Dressing*