

APPETIZERS

CALAMARI- Lightly breaded and flash fried served with fennel remoulade and cocktail sauce \$10.5

BRUSCHETTA- Toasted ciabatta bread topped with a Roma tomato, garlic and fresh basil relish \$7.5

PANCETTA WRAPPED PRAWNS- Jumbo prawns wrapped in pancetta and grilled \$15

ANTIPASTO- A rustic array of imported Italian meats and cheeses \$11.5

SPINACH DIP- A creamy garlic and spinach cream sauce with toasted ciabatta crostini \$8

LAMB LOLLIPOPS- Lamb chops marinated in mint, oregano, garlic and lemon zest \$15

FRIED RAVIOLI- Deep-fried jumbo ravioli with a side of marinara \$8

STEAMED MUSSELS AND CLAMS- Served in a white wine, garlic and light butter sauce \$11

SOUPS AND SALADS

HOUSE SALAD- A blend of romaine, radicchio and buttermilk lettuce tossed with Roma tomatoes, red onion and gorgonzola cheese with a traditional Italian vinaigrette \$6

CAESAR SALAD- Romaine lettuce topped with aged parmesan cheese and rustic croutons \$6

SPINACH SALAD- Baby spinach tossed in white balsamic dressing vinaigrette, crispy pancetta and hard cooked egg with navel orange segments \$8

CAPRESE SALAD- Imported buffalo mozzarella and Roma tomatoes drizzled with balsamic vinegar \$13

DAILY SALAD- Please ask your server for the salad special of the day! MP

Add grilled chicken, prawns or salmon to any salad for \$6

SOUP- Bowl \$5 Cup \$3

