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## Starters

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- Soup Del Giorno... Ask your server for today's selection 6 cup 8 bowl  
Housemade veal Meatballs... Four veal meatballs served with our housemade marinara sauce 10  
Garlic Bread... Intense garlic, a pinch of herbs, parmesan and romano cheeses 5  
Fried Mozzarella... Housemade mozzarella lightly breaded and sautéed in olive oil 9  
Mussels Parmesan... New Zealand Green Shelled Mussels cooked with garlic, cheese and bread crumbs 9  
Jumbo Shrimp Cocktail... Gulf shrimp tossed in a light vinaigrette with baby greens, served with housemade cocktail and horseradish sauces PTM  
Sea Scallops... wrapped in prosciutto and pan seared with a honey dijonnaise sauce 12  
Calamari Fritti... Squid and **HOT** red cherry peppers tossed with seasoned bread crumbs and pan seared until soft and tender 10

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## Insalata

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- House Salad... Mixed Greens and vegetables with a choice of freshly prepared dressings 5  
Antipasta.. Italian meats and cheeses with seasonal vegetables and greens 14  
Lobster Salad... Fresh shelled Canadian lobster meat, asparagus and artichokes with creamy honey mustard dressing 18  
Fresh Mozzarella and Tomato Napoleon... Housemade mozzarella and vine ripened tomatoes stacked with flatbread, greens and pesto 10  
Pear and Gorgonzola Salad... with spiced, candied pecans and raspberry vinaigrette 10  
Caesar Salad... Hearts of romaine with an intense garlic dressing, croutons, parmesan and freshly grated Romano cheese 10  
with chicken 16                      with shrimp PTM                      with Canadian lobster meat 22

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## Stone Pizza Pies

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We cook directly on stones in our oven...Some pizzas may differ in size and some are dark around the edges

- Courtyard... Grilled chicken, oven roasted tomatoes, pesto, tomato sauce, ricotta and mozzarella 17  
Four Cheese... Tomato sauce, mozzarella, ricotta, gorgonzola and parmesan 15  
Bianco... (white) with herbed ricotta, roasted garlic, sausage, broccoli rabe and mozzarella 16  
Piedmont... Mushrooms, roasted red peppers, tomato sauce, asparagus and mozzarella 17

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## Hot Rocks

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A unique way of cooking dating back to the Stone Ages. Imported stones from Italy heated to 650 degrees presented to you for your own cooking pleasure

- Seafood Scampi... Atlantic Sea scallops, fresh fish, jumbo shrimp, calamari, Canadian lobster meat, garlic and olive oil 20  
Steak Teriyaki... Marinated black angus tenderloin tips with onions and mushrooms 20  
Spiced Chicken... Boneless chicken breast, peppers, onions and seasoned cajun spices 16

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## Panini

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Served on housemade focaccia bread and served with apple cranberry coleslaw and lemon dill bowtie pasta salad

- Chicken... Grilled chicken breast with cherry wood smoked bacon and aged sharp cheddar 9  
Veggie... Portabella mushrooms, smoked mozzarella, roasted red peppers and spinach 9  
Italian... Sopressata salami, Cappicola, fresh mozzarella, roasted red peppers 9  
Sausage... Italian sausage and roasted peppers with provolone cheese 9

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## Pastas

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- Bolognese... A rich meat sauce with mushrooms, gorgonzola and penne 12  
Quattro Formagio... Penne baked with marinara, herbed ricotta, parmesan, romano and mozzarella 9  
Fettuccine Alfredo... Green and white fettuccine with a creamy alfredo cheese sauce 12

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## Burgers and Sandwiches

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- Black Angus Burger... with roasted peppers and cheese 9  
Mushroom and Swiss Burger.. topped with sauteed mushrooms and Swiss cheese 10  
Gorgonzola Burger... topped with bacon and Gorgonzola cheese 11  
Lobster Roll... shelled Canadian lobster simmered in butter on a grilled hotdog roll 17

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## Daily Blackboard Specials

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Seafood Fresh Daily Canadian veal Imported Pastas Angus Beef Canadian Lobster

Allergies to food or special dietary needs... please notify your server • 20% gratuity will be added to parties of six or more  
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Chef Jeff Walker • Asst Chef Franklin Cabrera