



## Appetizers

### *Baked Brie and Hummus*

Danish brie wheel breaded and fried, served hot over a cranberry pinot noir chutney, house-made hummus and grilled Naan bread. \$13

### *Mushroom Bruschetta*

Sautéed fresh button, portobello, and cremini mushrooms, with herbs and balsamic vinegar, served on top of goat cheese and toasted Calabrese bread. \$8

### *Calamari Fritti*

Lightly dusted with a blend of herbs and flour, fried until tender and golden, served with a roasted jalapeno and avocado aioli. \$8

### *Diver Scallops*

Cast iron seared diver scallops served with a honey lime vinaigrette in a basket of greens. \$11

### *Arugula Salad*

Arugula greens with grilled peaches, fresh strawberries, shaved prosciutto, and a fried goat cheese medallion finished with raspberry vinaigrette. \$12

### *Sixth Ave. Bruschetta*

Fresh ripened Roma tomatoes with a chiffonade of basil, essence of 25 year aged balsamic vinegar, freshly grated Asiago cheese on toasted Calabrese bread. \$8

### *Greek Salad*

Mesclun greens topped with kalamata olives, tomato wedges, cucumber slices, and sweet red onions, finished with honey balsamic vinaigrette and crumbled feta cheese. \$8#  
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### *Jumbo Shrimp Cocktail*

Four colossal black tiger shrimp, poached in a court bouillon, served chilled with a tangy cocktail sauce. \$11

### *Cesar Salad*

Crisp romaine hearts tossed with smoked bacon, herbed croutons, and shaved Parmigiano Reggiano in our house-made Caesar dressing. \$8

### *Zuppa del Giorno*

Just like Nonna makes. Each creation begins with true house-made brodo. Only natural, fresh, and local products used. Ask your server for details. \$6

*Add grilled salmon or chicken to any salad \$4*



## *Pasta and Pizza*

### *Bucatini Ragu*

Slow braised beef tenderloin simmered in homemade tomato sauce with garlic, shallots, and herbs, served on top of imported bucatini noodles. \$15

### *Linguini a la Olio*

Fresh steamed rapini sautéed with jumbo black tiger shrimp, cherry tomatoes, artichoke hearts, garlic, and shallots tossed with imported linguini noodles. \$15

### *Smoked Chicken Penne*

Tender pieces of smoked chicken tossed with portobello mushrooms, sundried tomatoes, and organic baby spinach, finished with garlic, herbs, and a touch of cream tossed with imported penne noodles. \$15

### *Quattro Stagioni*

House-made tomato sauce topped with kalamata olives, cremini mushrooms, asparagus tips, and sundried tomatoes and our house-blend cheese. \$14

### *Pizza Margherita*

House-made tomato sauce topped with fresh Roma tomato and basil bruschetta, bocconcini cheese, and our house-blend cheese. \$14

### *Pizza Calabrese*

House-made tomato sauce topped with hot Calabrese salami, hot Italian sausage, and hot pepper rings and our house-blend cheese. \$16

### *Pizza Salmone*

House-made dill cream sauce topped with Norwegian smoked salmon, sweet red pepper rings, capers, our house-blend cheese, and arugula greens. \$18

*All of our pizzas are made with only the freshest ingredients, house-made sauces and house-made, hand-kneaded dough*



## Entrées

### *Filet Mignon \**

“AAA” grade beef tenderloin grilled to your liking and finished with a brandy and rosemary infused peppercorn demi cream sauce. \$30

### *NY Striploin \**

“AAA” grade striploin grilled to your liking served with sautéed mushrooms and onions.  
8oz \$20 | 10 oz \$25

### *Ricotta Stuffed Chicken \**

Chicken breast stuffed with ricotta cheese, sweet red onion, and baby spinach, served with an Asiago cream reduction. \$24

### *Pecan Chicken \**

8oz breast of grain fed chicken, crusted with pecans, baked, and served with a Mexican-style mole sauce. \$24

### *Spanish Paella*

Saffron infused basmati rice with chicken, black tiger shrimp, chorizio sausage, and fancy peas, seasoned with a blend of herbs, spices, and fresh cilantro.  
\$15

### *Provimi Veal a la Marsala*

Tender veal cutlets lightly floured and sautéed with a blend of mushrooms and fresh thyme, finished with a Marsala wine sauce served with angel hair bruschetta pasta. \$24

### *Salmon Stack*

Cast-iron seared Atlantic salmon filet, scallop, and shrimp, served on roasted garlic mashed potatoes and a saffron vanilla infused cream sauce. \$24

### *Manitoulin Rainbow Trout \**

Panko crusted fresh Manitoulin rainbow trout pan fried then baked, served on top of sautéed baby bok choy and edamame finished with a miso sauce. \$20

### *Prime Rib Burger*

Grilled 8oz prime rib burger with all of the trimmings on a fresh Kaiser bun, served with fries and jalapeno and avocado aioli. \$14 (add cheese \$2)

*\* Served with Chef's daily choice of potato and seasonal vegetables*