

# A Taste of Italy

FEATURE

## 15 Shrimp for \$17.99

Your choice of 3 kinds of Shrimp  
(5 of each choice)

Shrimp Parmigiana, Battered Shrimp, Thai Shrimp, or Breaded Shrimp.  
Served with a choice of side, vegetable and Focaccia bread.

## Antipasto (Appetizers)

**SHRIMP PARMIGIANA**  when served without Focaccia bread \$12.50  
8 Shrimp sautéed in butter, garlic, wine, lemon juice and Parmesan. Served with Focaccia bread.

**\* FEATURE ITEM \*** **CALAMARI WITH TZATZIKI SAUCE** \$17.95  
Squid rings, lightly breaded, and deep-fried until golden brown.

## Brodo (Soup) and InSalata (Salad)

**\* FEATURE ITEM \*** **FRENCH ONION SOUP** \$7.50  
Onions deglazed with Red Wine and added to a rich, brown stock.  
Served with a large crouton, melted Mozzarella and Focaccia bread. Perfect!

**ITALIAN WEDDING SOUP** \$5.50  
Perfect for warming you up!  
Chicken broth with pasta, meatballs and spinach. Served with a side of Focaccia bread.

**ITALIAN SALAD**  \$7  
Kale mix with red and green peppers and almonds. Drizzled with Balsamic Vinaigrette.

## Pastasciutta (Pasta)

**PEPPERED SHRIMP**  when served without Focaccia bread Grande \$23  
Piccolo \$18  
Black Tiger Shrimp sautéed with red peppers, onions, mushrooms, fresh basil tossed  
with a creamy Rosé sauce and sweet potato spaghetti. Served with Focaccia bread.

**RED PEPPER RUCKUS**  when served without Focaccia bread Grande \$18  
Piccolo \$14  
Spicy ground beef sautéed with red peppers, green onions, and tomatoes.  
Tossed with a tomato sauce and zucchini fettuccine. Served with Focaccia bread.

**FETTUCCHINE PUTTANESCA WITH CHORIZO SAUSAGE**  Grande \$18.50  
Piccolo \$14.50  
Chorizo sausage (a sausage with a slight spice to it) sautéed then tossed with tender  
Fettuccine noodles and Puttanesca sauce (a tomato sauce with green olives, capers,  
anchovies and chili flakes). Served with Focaccia bread.

**\* FEATURE ITEM \*** **CANNELLONI AL FORNO** Grande \$19.95  
3 large tube shaped pasta, stuffed with spinach and Ricotta cheese,  
topped with your choice of Alfredo or Tomato sauce and melted  
Mozzarella cheese. Served with a Caesar salad (choice of homemade or Kraft®  
dressing and Focaccia bread.

 Gluten free when served without bread

 Spicy

*Chef's Note: All menu ingredients are not listed. Please advise your server of any allergies or diet requirements.  
Thank you.*

## Pastasciutta (Pasta)

- \* FEATURE ITEM \*** **CHICKEN MUSHROOM FETTUCCINE ALFREDO**  
Chicken breast, sliced and sautéed with garlic, mushrooms and fresh oregano. Tossed with Fettuccine noodles and Alfredo sauce. Served with Focaccia bread. Grande \$19.95  
Piccolo \$14.95
- \* FEATURE ITEM \*** **CHICKEN PARMIGIANA**  
Charbroiled chicken breast, topped with homemade tomato sauce, Parmesan and melted Mozzarella cheese. Served on bed of tomato sauce, fresh basil and tender Fettuccine noodles. Served with Focaccia bread. Grande \$18.95  
Piccolo \$15.95
- \* FEATURE ITEM \*** **LASAGNA LANCIARE**  
Classic Lasagna dish converted to a tossed pasta entrée. Spicy ground beef, sautéed with red onion, mushrooms and green peppers. Tossed with a tomato sauce and Penne noodles. Served with Caesar salad (your choice of homemade or Kraft® dressing) and Focaccia bread. Grande \$18.95

## la Porta Principale (The Main Course)

- SALMON PESTO**  when served without Focaccia bread \$24  
A 6 oz. Salmon fillet, seasoned and oven baked, then topped with a Basil Pesto. Served with your choice of side, the vegetable of the evening and Focaccia bread.
- VEAL (milk fed) MARTINI** \$22  
A breaded (milk-fed) Veal cutlet, browned until golden and grilled, then topped with sautéed red onions, mushrooms, fresh basil, sun dried tomatoes, white wine and chicken stock. Served with your choice of side, vegetable of the evening and Focaccia bread.
- CHICKEN WILD MUSHROOM MARSALA**  when served without Focaccia bread \$20.50  
A 6 oz. chicken breast, grilled then topped with a Marsala sauce, sautéed wild mushrooms, rosemary, fresh garlic, parsley, chicken mushroom stock and Marsala wine. Served with your choice of side, the vegetable of the evening and Focaccia bread.
- 12 OZ. JACK DANIELS BBQ NEW YORK STEAK** \$37  
A 12 oz. New York steak, grilled to your liking, basted with our homemade Jack Daniels BBQ sauce and topped with sautéed mushrooms. Served with your choice of side, vegetable of the evening and Focaccia bread.
- CHICKEN PORTOBELLO**  when served without Focaccia bread \$21.50  
Marinated Chicken breast, grilled and topped with roasted yellow peppers, red onions, Portobello mushrooms, Dijon mustard and Havarti cheese. Served with your choice of side, vegetable of the evening and Focaccia bread.
- FILET MIGNON 8 OZ.** \$30  
Done to your liking and topped with sautéed mushrooms. Served with choice of side, vegetable of the evening and Focaccia bread.

## Golden Treasures

- NEW YORK STEAK PUTTANESCA** \$22  
A 6 oz. Sirloin Cap steak, done to your   then topped with a Puttanesca sauce. (a tomato sauce with green olives, capers, anchovies and chili flakes)  
Served with your choice of side and Focaccia bread.
- STEAK LAFAYETTE** \$20  
Steak strips sautéed with mushrooms, red onions, and green peppers. Placed on garlic Toast and smothered with melted Mozzarella. Served with your choice of side.

## Dolce (Dessert)

- TIRAMISU MOUSSE** \$6  
This decadent mousse features dark chocolate, Espresso and Mascarpone cheese. Served in a fried crêpe bowl.

 Gluten free when served without bread

 Spicy

*Chef's Note: All menu ingredients are not listed. Please advise your server of any allergies or diet requirements. Thank you.*