

# Salad

ADD A CUP OF SOUP FOR \$3

BABY BEET SALAD.....	12
WITH ARUGULA, GOAT CHEESE AND ROASTED WALNUTS	
AHI TUNA SALAD.....	17
WITH MIXED GREENS, AVOCADO, MANGO AND HOUSE MADE CLASSIC VINAIGRETTE	
HONEY LIME CHICKEN SALAD.....	14
WITH MIXED GREENS, SHREDDED CARROTS AND TORTILLA STRIPS	
SESAME SALAD.....	14
CHICKEN, MIXED GREENS, TOMATO, AND SESAME ORIENTAL DRESSING	
GORGONZOLA SALAD.....	12
CHICKEN, MIXED GREENS, DICED ROMA TOMATO AND GORGONZOLA CHEESE	
GRILLED SALMON SALAD.....	16
WITH SAUTEED ROMA TOMATO, AVOCADO, MANGO, CAPERS AND OLIVES	
CAESAR SALAD.....	13
WITH PARMESAN, CROUTONS, IN OUR CAESAR DRESSING AND TOPPED WITH ANCHOVY	

# Entrée

ADD A CUP OF SOUP OR HOUSE SALAD FOR \$3

POLLO PELICANO.....	19
FREE RANGE CHICKEN TOPPED WITH SHERRY WINE SAUCE AND MELTED MOZZARELLA	
TILAPIA.....	19
FRESH TALAPIA IN A CREAMY SPICY TEQUILA SAUCE	
ARCTIC CHAR.....	24
PAN SEARED IN WHITE WINE TOPPED WITH LENTIL VINAIGRETTE	
LOUP DE MER.....	27
TOPPED WITH A LEMON BUTTER SAUCE	
BARBECUE PORK RIBS.....	27
TENDER AND SLOW COOKED RIBS WITH OUR HOUSE MADE BBQ SAUCE	
BBQ CHEESE BURGER.....	14
100% BLACK ANGUS BEEF, PEPPER JACK CHEESE, SERVED WITH FRIES	
BBQ MEAT LOAF.....	14
WITH SPECIAL SPICES AND BBQ SAUCE, WITH YOUR CHOICE OF COLE SLAW, COUSCOUS, OR FRIES	
VEAL PELICANO.....	26
WITH ARTICHOKE HEARTS, MUSHROOMS, CAPERS, IN A CREAMY PORT WINE SAUCE	
VEAL PICATA.....	26
WITH MUSHROOMS, CAPERS, FRESH BASIL, IN A LEMON BUTTER AND WHITE WINE SAUCE	
NEW YORK STRIP.....	30
TENDER NEW YORK STEAK SERVED WITH POTATOES AND SAUTÉED VEGETABLES	
CLUB SANDWICH.....	14
SERVED WITH YOUR CHOICE OF COLE SLAW, COUSCOUS OR FRIES	
VEGGIE OMELET.....	14
GREEN ONION, MUSHROOMS, TOMATOES, SPINACH AND MOZZARELLA CHEESE	
VEGETABLE PLATE.....	18
THIS SEASON'S HAND-SELECTED VEGETABLES WITH COUSCOUS AND MASHED POTATOES	

# Starter & Side

CALAMARI FRITTI.....	13
GOLDEN FRIED CALAMARI SERVED WITH A LEMON CAESAR DRESSING	
HUMMUS CIABATTA.....	11
TOASTED CIABATTA TOPPED WITH HOMEMADE HUMMUS	
TUNA TATAKI.....	11
SEARED TUNA WITH GINGER, SOY, LIME, VINAIGRETTE SAUCE	
BRUSCHETTA.....	11
A CLASSIC ITALIAN GARLIC TOAST TOPPED WITH DICED ROMA TOMATO, FRESH BASIL, CILANTRO, PARSLEY, OLIVE OIL AND GARLIC, SERVED WITH PESTO SAUCE	
CAPRESE.....	12
FRESH MOZZARELLA, ROMA TOMATOES AND BASIL, SERVED WITH HOUSE VINAIGRETTE	
FRESH ASPARAGUS.....	12
PORTOBELLO.....	14
ROASTED PORTOBELLO MUSHROOM TOPPED WITH DICED ROMA TOMATO, FRESH HERBS, PARMESAN AND MELTED MOZZARELLA	
TABBOULEH.....	7
COLE SLAW.....	7
STEAMED SPINACH.....	7
BAKED OR MASHED POTATO.....	7

# Lite Fare

18% GRATUITY ADDED FOR PARTY OF 6 OR MORE.

WE PROUDLY SERVE CERTIFIED ANGUS BEEF, FREE RANGE CHICKEN, AND ORGANIC FRUITS AND VEGETABLES. CONSUMPTION OF RARE BEEF AND SHELL SEAFOODS WILL INCREASE YOUR CHANCES OF FOOD-BORNE ILLNESS.

WE PROUDLY SERVE GLUTEN-FREE PASTA ON REQUEST.

# Pasta

ADD A CUP OF SOUP OR HOUSE SALAD FOR \$3

<b>RAVIOLI</b> .....	13
RAVIOLI WITH YOUR CHOICE OF BEEF OR RICOTTA FILLING SERVED IN A CREAMY MARINARA SAUCE	
<b>FETTUCCINE ALFREDO</b> .....	13
FETTUCCINE SERVED IN A CREAMY GARLIC AND PARMESAN SAUCE	
<b>BOLOGNESE</b> .....	15
A HEARTY MEAT SAUCE TOPPED WITH MEATBALLS SERVED OVER LINGUINE	
<b>TORTELLINI AL' ORTOLANA</b> .....	15
TORTELLINI WITH PROSCIUTTO, MUSHROOMS AND PEAS IN A CREAMY PARMESAN SAUCE	
<b>PUTTANESCA</b> .....	14
PENNE TOSSED WITH OREGANO, FRESH PARSLEY, CAPERS AND KALAMATA OLIVES AND ANCHOVY IN MARINARA	
<b>LINGUINE E BASILICO</b> .....	13
SAUTÉED TOMATO, FRESH BASIL AND GARLIC IN OLIVE OIL TOSSED WITH LINGUINE	
<b>PENNE SPRING</b> .....	14
ASPARAGUS, GREEN ONION, AND PEAS IN WHITE WINE OLIVE OIL AND PARMESAN SAUCE	
<b>PENNE MEAT</b> .....	16
PENNE WITH MEATBALLS, SAUSAGE AND HAM, TOSSED WITH OUR HOME MADE MARINARA SAUCE	
<b>PESTO DI GENOVESE</b> .....	14
PENNE SERVED IN GENOA STYLE CREAMY PESTO SAUCE TOPPED WITH DICED ROMA TOMATO	
<b>FETTUCCINE CON SUGO CALDO</b> .....	14
ITALIAN SAUSAGE AND BELL PEPPERS IN A SPICY MARINARA SERVED OVER FETTUCCINE	
<b>CARBONARA</b> .....	15
PROSCIUTTO, ONION AND BACON TOSSED WITH FETTUCCINE IN A CREAMY PARMESAN SAUCE WITH A HINT OF GARLIC	
<b>AZZURO DELIZIA</b> .....	15
PROSCIUTTO AND FRESH BASIL WITH FETTUCCINE IN A CREAMY GORGONZOLA SAUCE TOPPED BY DICED ROMA TOMATO	
<b>FETTUCCINE DI TEQUILA</b> .....	15
TOSSED IN A CREAMY AND SPICY TEQUILA LIME SAUCE WITH RED AND GREEN BELL PEPPER, RED ONION, AND FRESH CILANTRO	
<b>POLLO CON CARCIOFO</b> .....	18
CHICKEN, SUN DRIED TOMATOES, ARTICHOKE HEARTS, FRESH BASIL AND MUSHROOMS, WITH LINGUINE	
<b>FETTUCCINE PRIMAVERA CON POLLO</b> .....	18
CHICKEN AND A MEDLEY OF FRESH VEGETABLES TOSSED WITH FETTUCCINE IN A CREAMY SUN DRIED TOMATO PESTO SAUCE	
<b>POLLO E SPINACE</b> .....	18
CHICKEN, SPINACH, MUSHROOMS AND SUN DRIED TOMATOES IN A CREAMY CURRY SAUCE TOSSED WITH FETTUCCINE	
<b>TORTELLINI CON POLLO</b> .....	18
A RICOTTA-FILLED TORTELLINI SERVED WITH CHICKEN, ARTICHOKE HEARTS, FRESH BASIL, AND MUSHROOMS IN A CREAM SAUCE	
<b>SALMON PICATTA</b> .....	19
WITH SAUTÉED MUSHROOMS, CAPERS AND FRESH BASIL IN A LEMON BUTTER, WHITE WINE AND CAPER SAUCE TOSSED WITH PENNE	
<b>FETTUCCINE DI VENETO</b> .....	24
FETTUCCINE TOSSED WITH PRAWNS, MUSSELS AND CLAMS IN OUR CLASSIC MARINARA	
<b>FETTUCCINE GAMBERETTI</b> .....	23
FETTUCCINE TOSSED WITH SAUTÉED PRAWNS AND MUSHROOMS IN CREAM SAUCE WITH FRESH DILL AND LEMON ZEST	
<b>SEAFOOD RAVIOLI</b> .....	21
SEAFOOD FILLED RAVIOLI SERVED IN A CREAMY SUN DRIED TOMATO PESTO SAUCE WITH SAUTÉED MUSHROOMS AND FRESH BASIL	
<b>WHOLE WHEAT PASTA</b> .....	19
WITH FRESH CAMPARI TOMATO, BLACK OLIVES, AND ANCHOVIES	
<b>GLUTEN FREE PASTA</b> .....	25
WITH BROCCOLI, GOAT CHEESE, SUN DRIED TOMATOES, PEANUTS, AND TOPPED WITH PRAWNS	

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