

U.A. — A.C.

Bar / Grill

Appetizers

Artichoke fritters coated with Japanese breadcrumbs, deep fried & served with pineapple hazelnut mustard sauce.....3.50

Sauteed fettuccini with garlic, cream, olive oil, sun dried tomatoes, mushrooms, sausage, and shredded Gorgonzola.....3.95

Beef sausage rolls, wrapped in won ton skins, fried and served with a sweet barbecue sauce.....3.50

Blackened Duck Breast dipped in olive oil, coated with our 14 blackening spices and then charred rare on cast iron. Served with a BBQ Tarragon Bearnaise.....5.95

Marinated goat cheese in extra virgin olive oil served with a sun dried tomato marinara.....3.95

Soup of the day.....2.50

Small Salads

Garden tossed salad with mushrooms, plum tomatoes, croutons, hard boiled eggs and a Dijon mustard vinaigrette.....2.75

Pizza salad with chopped tomatoes, cubed mozzarella, fresh sliced mushrooms, red onions, Genoa salami and olives served with our Italian herb vinaigrette.....3.25

Entree Salads

All of our salads, except our spinach salad, are made with Raddicchio, Boston and leaf Lettuces.

Warm tenderloin steak, sliced medium rare served with a Dijon mustard vinaigrette.....6.95

California salad with chilled shrimp, avocado, pasta, tomatoes with fresh ginger vinaigrette.....8.95

Warm popcorn shrimp salad with ripe olives, sliced tomatoes and a sun dried tomato dressing.....7.95

Spinach with warm fried lemon chicken breast, sliced mushrooms shaved red onions with a hot bacon dressing.....6.95

Cobb salad of sliced chicken, bleu cheese, avocado, tomatoes, hard boiled egg, alfalfa sprouts and cheddar cheese with Italian Herb dressing.....6.95

Crisped vegetable with horseradish cream sauce topped with grilled sirloin steak.....7.50

Warm blackened duck breast with goat cheese, sun dried tomatoes and pine nuts with raspberry walnut vinaigrette, served on a bed of wilted lettuce.....8.95

Warm chargrilled boneless teriyaki chicken breast with a pimento onion dressing.....6.50

Wood Burning Oven Pizza

Four white cheese pizza, mozzarella, fontal, provolone and smoked mozzarella with our classic tomato sauce.....6.25

Prosciutto with fresh spinach, plum tomatoes, chevre cheese sun dried tomatoes and pine nuts.....6.50

Teriyaki chicken, scallions, shitake mushrooms, Chinese sausage, red peppers, peanut hoisen sauce, and fontal.....7.25

Barbecued chicken, our special housemade BBQ sauce, shaved red onion and smoked mozzarella and fontal.....6.75

Pepperoni, bell peppers, mushrooms, ripe olives, mozzarella fontal and tomato sauce.....6.75

Duck sausage, chevre cheese, sun dried tomatoes, plum tomatoes, mozzarella and fontal.....7.50

Tomato, mushrooms, onions, peppers, spinach and tomato sauce with fontal and mozzarella.....6.50

Italian sausage, sauteed mushrooms and onions, tomato sauce, mozzarella and fontal.....6.25

Baked Zarwiches

Our housemade foccacia bread freshly baked around the sandwich ingredients. Served with roasted potatoes sauteed in virgin olive oil, garlic, onions, and Romano cheese.

Chicken breast Picatta with olive and caper relish and mozzarella cheese.....6.25

Smoked black forest ham, saential swiss cheese, spinach and feta cheese filling.....6.25

Spicy Italian sausage, roasted peppers and onions, marinara sauce and mozzarella cheese.....6.25



SPECIALTIES OF THE EVENING
FRIDAY FEBRUARY 11, 1988

APPETIZERS

- ESCARGOT AND GOAT CHEESE: Served with a garlic dijonaise butter crumb
topping.....4.95
- FRIED CALAMARI: Breaded in fine Japanese breadcrumbs, deep fried, and served
with our marinara sauce.....3.95

CHEFS DINNER RECOMMENDATION

Dinner packages include choice of pizza as an appetizer for two, choice of the
dinner salads or soup, and a choice of a dessert per person. Additional charge
for sharing pizza when only one package dinner is ordered \$3.00....PRANZO!

- RED SNAPPER: Lightly floured then sauteed sauteed in olive oil and lemon
served with buerre blanc and vegetable relish and primavera rice....13.95/18.95
- NATURAL HERB CHICKEN: Halved chicken marinated in natural herbs. Served with
Tarrbeta potatoes.....7.95/13.95
- FIVE SPICE CHICKEN: Halved chicken marinated in Chinese five spice, garlic and
soy sauce.....7.95/13.95
- ROASTED PORK LOIN: Sliced and topped with a BBQ Tarragon Bernaise and served
with Zarrosta potatoes.....8.95/14.95
- BLACKENED CATFISH: Blackened with our 14 spices and served with a bernaise sauce
and primavera rice.....9.95/15.95
- GRILLED JUMBO SHRIMP: Four jumbo shrimp seasoned with blackening spices and
grilled. Served with primavera rice and a pineapple hazelnut mustard sauce
.....14.95/20.95
- BAY SCALLOPS: Sauteed with a spinach pesto sauce and fresh mushrooms. Served
over linguini with garlic and and capers.....12.95/20.95
- FRENCH GRILLED VEGETABLES: Assorted fresh vegetables served with a marinara
sauce and pasta sauteed in olive oil and garlic.....7.95/13.95
- VEAL SCALOPINI: Coated with fine seasoned breadcrumbs, sauteed in olive oil
with woodland mushroom sauce and linguine with garlic and olive oil.12.95/16.95
- VEAL CHOP: Marinated and charbroiled served with a pecan marsala sauce and
sauteed gorgonzola tortellini in olive oil.....16.95/22.95
- PETITE NEW ZEALAND LAMB CHOPS: Marinated then French grilled, served on a bed of
shitake bordelaise sauce and Zarrosta potatoes.....18.95/24.95

JOIN US SATURDAY OR SUNDAY EVENING FOR A SPECIAL VALENTINE'S DINNER FOR TWO

We proudly serve SUPERIOR Kona Blend Coffee

*Water served only upon request *15% gratuity added on parties of 7 or more
*Please, no pipe or cigar smoking *we accept cash, AMX, VISA, or Mastercard