**Appetizers**

Artichoke Fritters coated with Japanese breadcrumbs, deep fried & served with pineapple basil mustard sauce......... 3.00

Buttered fettuccine with garlic, cream, olive oil, sun dried tomatoes, mushrooms, sausage, and shredded Parmesan............... 3.45

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

Blackened Duck Breast dipped in olive oil, coated with our 17 blackening spices and then charred rare on cast iron. Served with a BBQ Terragon 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 Bijiion mustard vinaigrette... 2.75

Pizza salad with chopped tomatoes, cubed mozzarella, fresh sliced mushrooms, red onions, Suno n'ana and olives served with our Italian herb vinaigrette.................. 3.25

**Entree Salads**

All of our salads, except our spinach salad, are made with Raddicco, Boston and leaf lettuces.

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

California salad with chilled shrimp, avocado, pasta, tomatoes with fresh ginger vinaigrette........ 3.95

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

Spinach salad with warm fried fench chicken breast, sliced mushrooms, slivered red onions with a hot bacon dressing.................. 8.45

Cold salads of chced chicken, bleu cheese, avocado, tomato, hard boiled egg, alfalfa sprouts and cheddar cheese with Italian Herb dressings............... 6.95

Cheesey vermicelli 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 engraviled boneless teriyaki chicken breast with a pineapple chutney dressing... 8.50

**Wood Burning Oven Pizza**

Four white cheese pizza, mozzarella, fennel, provolone and sausage mozzarella with our classic tomato sauce........... 6.25

Prosciutto with fresh spinach, plus tomatoes, chèvre cheese sun dried tomatoes and olive nuts............... 6.50

Teriyaki chicken, scallops, shiitake mushrooms, Chinese sausage, red peppers, peanut hoisin sauce, and fennel.. 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, chèvre cheese, sun dried tomatoes, plus 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............... 8.25

**Baked Sandwiches**

Our housemade focaccia 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

Salted black forest ham, essential Swiss cheese, spinach and feta cheese filling.................... 6.25

Spicy Italian sausage, roasted peppers and onions, Warners 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 salad 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 beurre blanc and vegetable relish and primavera rice. $13.95/$14.95
- **Natural Herb Chicken**: Halved chicken marinated in natural herbs. Served with Zarrosta potatoes. $7.95
- **Five Spice Chicken**: Halved chicken marinated in Chinese five spice, garlic and soy sauce. $7.95
- **Roasted Pork Loin**: Sliced and topped with a BBQ Tarragon Bernaise and served with Zarrosta potatoes. $9.75
- **Blackened Catfish**: Blackened with our 14 spices and served with a bernaise sauce and primavera rice. $8.95/$14.95
- **Grilled Jumbo Shrimp**: Four jumbo shrimp seasoned with blackening spices and grilled. Served with primavera rice and a pineapple hazelnut mustard sauce. $9.95
- **Bay Scallops**: Sautéed 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 Scallopini**: Coated with fine seasoned breadcrumbs, sautéed 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 shiitake 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.