

DINNER MENU



APPETIZERS

Homemade Minestrone	Cup	1.95	Large Cup.....	2.95
Soup of the Day	Cup	1.95	Large Cup.....	2.95
Thin Focaccia - Served hot with Fresh Roma Tomatoes, Fresh Basil Pesto and Parmesan				3.95
Calamari Fritti with Red Sauce				5.95
Stuffed Artichoke Hearts - Lightly fried and served with Pesto Cream Sauce.....				4.95
Stuffed Portobello Mushroom with Ricotta, Parmesan, Provolone, Romano and Garlic ..				5.95
Panini - Provolone stuffed with Fresh Basil Pesto, sauteed in a Crisp Panko Coating, with Red Sauce				4.50

Add a House Salad or Small Caesar with Any Pizza for 1.50

THIN CRUST
PIZZAS

BBQ Chicken, Smoked Gouda, Mozzarella, Red Onions and Cilantro.....	7.25
Classic - Pepperoni, Mozzarella, Parmesan and Red Sauce.....	5.95
Santa Margherita - Roma Tomatoes, Fresh Basil, Mozzarella and Pesto	5.95
Milano - Chicken, Artichoke, Pesto, Mozzarella and Roma Tomatoes	6.95
Roasted Fresh Vegetables - Bell Peppers, Zucchini, Yellow Squash, Onions, Mozzarella, Parmesan and Basil Pesto	6.25
Portobello - Mushrooms, Caramelized Onions, Mozzarella, Parmesan and Red Sauce..	6.50

CALZONE

Today's Calzone	Priced Daily
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ENTREES

Entrees served with House or Caesar Salad.

Today's Fish	Priced Daily
Grilled Fresh Salmon with Light Creamy Pesto Linguini	12.50
Linguini with Shrimp, Scallops and Mussels.....	12.95
Spaghetti with Meatball.....	8.95
Linguini with Five Cheeses - Fontina, Parmesan, Ricotta, Romano and Gorgonzola	8.95
Vegetable Lasagna - Layers of Pesto Infused Spinach, Roasted Peppers, Eggplant, Ricotta, Mozzarella and Parmesan with a Hearty Marinara.....	9.95
Penne Marinara Primavera - Bell Peppers, Zucchini, Yellow Squash, Parmesan, Onions, Carrots, Celery and Mushrooms	8.75
Ravioli with Red Sauce - Filled with Ricotta, Mozzarella, Parmesan and Romano	8.95
Italian Sausage Lasagna	9.50
Eggplant Parmesan with Spaghetti.....	8.50
Crown Roast Pork Loin - Fresh Garlic and Rosemary with Pan Roasted Sauce, Roasted Potatoes and Fresh Vegetables	13.95
Tuscan Chicken with Fettuccini - Rosemary and Mushroom Braised Chicken flavored with Roasted Garlic and Sherry Wine	11.95
Chicken Parmesan with Spaghetti	9.95
Half Roasted Chicken with Roasted Potatoes and Fresh Vegetables	9.95
Chicken Scallopini with Linguini, Artichoke Hearts, Capers, White Wine, Mushrooms and Fresh Lemon	10.95
Chicken Marsala with Fresh Vegetables and Polenta	10.50
London Broil with Wild Mushroom Ragout, Roasted Potatoes and Fresh Vegetables.	12.95
Veal Piccata - Lightly Battered, Fresh Lemon, served with Herbed Linguini and Fresh Vegetables.....	13.50
Grilled Veal Chop with Wild Mushroom Sauce and Fresh Vegetable Orzo	16.95

SALADS

Tossed Salad	2.95
Caesar Salad	Small..... 2.95 Large..... 4.95
Caesar Salad with Grilled Chicken Breast	7.50
Grilled Tuna Nicoise Salad - Chilled Grilled Tuna Steak, Fresh Green Beans, Redskin Potatoes, Roma Tomatoes on Mixed Greens, tossed with Nicoise Vinaigrette.....	8.95
Oriental Chicken Salad - Chicken and Vermicelli mixed with Peanuts, Mandarin Oranges, Green Onions and Spicy Oriental Dressing on Crisp Greens	7.50

Add a House Salad or Small Caesar with Any Sandwich for 1.50

SANDWICHES

Cheeseburger - Choice of Cheddar, Mozzarella or Gorgonzola with Roasted Potatoes ..	5.95
Grilled Chicken Breast - Rosemary Marinated or Cajun Spiced.....	6.50
Smoked Turkey, Prosciutto, Provolone, Lettuce and Roma Tomatoes	5.95
Grilled Portobello, Marinated-Grilled Vegetables, Fresh Garlic Butter	5.95

DESSERTS

Strawberry Shortcake - Fresh Biscuit, Glazed Strawberries and Whipped Cream	3.25	Key Lime Cake with Raspberry Coulis	3.50
Add Warm Chocolate Ganache75	Tiramisu	3.25
Apple Pie - French Vanilla Ice Cream, Toasted Pecans and Hot Caramel Sauce.....	3.25	Tollhouse Pie - French Vanilla Ice Cream and Warm Chocolate Ganache	3.25
Granny Smith Caramel Apple Pizza Big enough to share.....	3.95	Gelato with Cookies.....	2.95
Add French Vanilla Ice Cream	1.50	"A Little Something"	1.75
		Fresh Fruit with Sorebeto	2.95

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N.A. - A.C.
Cafe's - Coffee Shop Menus

			Bottle	Glass
Wines	Satori Soave Classico Superiore		15.00	
	Santa Margherita Del Veneto Chardonnay		19.00	
	Glen Ellen Chardonnay		15.00	3.95
	Morro Bay Chardonnay		21.00	
	Melini Classico Orvieto		16.00	
	Preston Cuvée de Fumé.....		17.00	
	Vigna Del Re Pinot Grigio		18.00	4.75
Wines	Sutter Home, White Zinfandel.....		14.00	3.75
Wines	Robert Mondavi, Woodbridge Cabernet.....		16.00	4.25
	Illuminati Montepulciano D'Abruzzo.....		20.00	
	Nozzole Chianti Classico Riserva		21.00	
	Fossi (DOCG) Chianti.....		18.00	
	Cantine Ascheri Giacomo Dolcetto D'Alba		20.00	
	Vigna Del Re Merlot.....		16.00	4.25
	Stone Creek Merlot.....		17.00	
Wines	Placido Chardonnay			3.75
	Tollo Trebbiano D'Abruzzo			3.75
	Placido Chianti			3.75
	Tollo Montepulciano D'Abruzzo			3.75
Sparkling Wines	Korbel Brut.....		20.00	
	Cook's Brut		14.00	3.50
	Folonari Asti Spumante.....		17.00	3.95
Wines	Villa Banfi di Brunello.....			4.50
On Tap				
I. C. Light		Samuel Adams Lager	J. J. Wainwright	
Budweiser		Bud Light	Special Selection	
Microbreweries		Imports	Domestic	
Blackened Voodoo		Amstel Light	Rolling Rock	
Red Feather Pale Ale		Molson Golden	Michelob	
Penn Pilsner		Beck's Dark	Coors Light	
Pete's Wicked Ale		Heineken	Miller Genuine Draft	
Sierra Nevada		Guinness	Miller Lite	
		Bass Ale	Iron City	
Non-Alcoholic				
Keanes			Zima	
WINE COOLERS	Bartles & Jaymes			3.25
HOUSE COCKTAILS	Bellini - Champagne, Peach Nectar and Orange Juice			3.75
	Bocce Ball - Amaretto, Orange Juice and Soda			4.50
	Armani - Vodka, Citrus Liqueurs and Orange Juice			3.75
WATERS	San Pelligrino (16 oz.).....	2.25	San Bernadino (32 oz.)	4.25
	Crystal Geyser (16 oz.)			1.95
	Le-Nature's - Natural Flavored Mountain Spring Water			2.25
CAFÉ	Cappuccino - Regular or Decaffeinated			2.75
	Espresso - Regular or Decaffeinated.....			1.75
	Cafe Latte - Steamed Milk and Espresso			2.75
	Cafe Mocha - Steamed Milk, Chocolate and Espresso			2.95
	Cafe Prego - Amaretto and a touch of Brandy			4.75
	Roxy Cafe - Chambord and Chocolate Liqueur.....			4.75
	Gran Cafe - Grand Marnier and Chocolate Liqueur.....			4.75

Water served upon request.