


SPECIALS


through October 25, 2019

SOUPS

Cup 4.00

Bowl 6.00

Zuppa Toscana 

Minestrone 

SALAD SPECIAL

Mixed Greens with Tomatoes, Pepperoncini, Marinated Chickpeas, Mozzarella, and Red Onion served with a White Balsamic Vinaigrette  

13.00

Add Herb-grilled Chicken Breast .....3.00


+ Add Blackened Salmon.....MP

GRILL SPECIAL


Shredded Italian Beef with Pepperoncini, Banana Peppers, and Provolone on a Hoagie Roll served with Fries

14.00

ENTRÉES

Spinach and Mozzarella stuffed Chicken with Tomatoes, Basil, and a Balsamic Reduction 

12.00

Seared Salmon with Tomato, Basil, and a Balsamic Reduction 

12.00


Ratatouille  

10.00

SIDES

2.50 each


Roasted Brussels Sprouts  

Pesto Pasta 

Arancini with Marinara  

Sautéed Mixed Vegetables  

DESSERT SPECIALS

Tiramisu 


7.00

House-made Cookies 

2.00

 Vegetarian

 Vegan

 Gluten-friendly

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