

Stuff Before You Eat

Steamed Mussels	\$10.00
<i>with white wine or spicy marinara</i>	
Bruschetta	\$9.00
<i>Grilled bread with virgin olive oil, tomato, basil, garlic and touch of lemon</i>	
Roasted Garlic	\$9.00
<i>with field greens, grilled bread and yummy cheese</i>	
Crab Cakes	\$10.00
<i>With roasted corn salsa and roasted red pepper aioli</i>	
Goat Cheese Stuffed Pepper	\$10.00
<i>w/Venison Sausage Balsamic and Sage Broth</i>	
BBQ Shrimp	Market Price
<i>Super secret Family Recipe</i>	



Mama Says "Eat yo Greens"

House	\$5.00	\$8.00
<i>with tomato, feta, cucumber, olive, onion and kitchen dressing</i>		
Caesar	w/chicken add \$2.00	\$5.00 \$9.00
<i>A ginger, anchovy and parmesan dressing topped with oregano garlic croutons</i>		
Marinated Tomatoes		\$9.00
<i>Fresh tomatoes, artichoke hearts, sweet onions, olives, parmesan and basil.</i>		
"The Wedge"		\$8.00
<i>Wedge of iceberg lettuce slathered with blue cheese</i>		
<i>Add Apple smoked bacon, & tomatoes \$1.00</i>		
Warm Spinach		\$9.00
<i>Served warm with spicy pecans, red bell pepper, feta and balsamic vinaigrette</i>		
Tomato Caprese		\$8.00
<i>Fresh roma tomatoes, mozzarella, extra virgin olive oil, balsamic and sweet basil</i>		
Grilled Marinated Portobello Mushrooms		\$8.00
<i>Fresh tomato, mozzarella and balsamic vinegar served over field greens</i>		

Pizzas

Hand tossed, brick-oven baked and made with the freshest ingredients

	<u>Personal</u>	<u>Medium</u>	<u>Large</u>
Garden	\$11	\$18	\$20
<i>Lots of fresh veggies</i>			
Pollo	\$11	\$18	\$20
<i>Grilled chicken, spinach, tomatoes, onion and feta cheese</i>			
Sparta	\$11	\$18	\$20
<i>Pepperoni, tomatoes, olives, red onion, basil and feta cheese</i>			
Del Bosco	\$11	\$18	\$20
<i>Mushrooms, asiago cheese, sweet sugar and caramelized onions and sage</i>			

	<u>Personal</u>	<u>Medium</u>	<u>Large</u>
The Over Kill	\$11	\$20	\$22
<i>Sausage, beef, ham, pepperoni, mushrooms, green bell pepper, olives and onions</i>			
Basilico	\$11	\$18	\$20
<i>Marinated tomatoes, garlic, virgin olive oil and mozzarella</i>			
Eggplant	\$11	\$18	\$20
<i>Smoked eggplant, red peppers, capers, tomatoes and basil</i>			
Cheese Pizza	\$11	\$16	\$18
<i>or create your own (\$1.00 per topping)</i>			

Stuff from the Grill

served with house or Caesar salad

Beef Tenderloin **\$24.00**

Port wine apricot and cherry sauce with roasted potatoes and wilted baby field greens.

Center-cut Pork Chop **\$21.00**

Grilled asparagus, chili-fried onions, horseradish cream cheese mashed potatoes with a brandy black peppercorn glazed shallot sauce.

**Cinnamon Coffee Cumin Crusted
Pork Tenderloin** **\$22.00**

Sweet potato corn puddn', smoked sweet red onion sauce and strawberry, peach Pico de Gallo.

Cornmeal Crusted Rainbow Trout **Market Price**

Crab and shrimp enchilada, cilantro poblano citrus sauce, and avocado cucumber relish.

Shrimp 'n Grits **Market Price**

Spicy prosciutto wrapped shrimp over super cheesy polenta with Grand Marnier.

Big Fat Chicken Breast **\$19.00**

Served with grilled veggies, sautéed spinach and roasted potatoes.

Yellow Fin Tuna (grilled rare) **Market Price**

With artichoke, portabella, olive oil and basil over a bed of linguini topped with a caper rosemary olive relish.

Atlantic Salmon (medium rare) **Market Price**

Served with grilled veggies, sautéed spinach and roasted potatoes.

Grilled Veggie Plate *lots of yummy stuff* **\$16.00**



More Stuff

served with house or Caesar salad

Lasagna **\$16.00**

Homemade meat sauce layered with ricotta and mozzarella.

Spaghetti Marinara **\$14.00**

w/ meat sauce or meatballs **\$16.00**

Penne Primavera **\$14.00**

with fresh veggies, garlic and virgin olive oil.

Chicken Capellini **\$16.00**

Grilled chicken, tomato, mushroom, basil, garlic in a white wine "broth".

Cheese Tortellini **\$16.00**

with prosciutto, peas, and shitake mushrooms.

Fettuccine Alfredo **\$15.00**

*Parmesan and cream with a touch of nutmeg and cinnamon. with Chicken **\$17.00***

Beef Ravioli **\$17.00**

in a toasted walnut herb gorgonzola cream sauce.

Cheese Ravioli **\$15.00**

in a creamy tomato vodka sauce.

Eggplant Parmesan **\$16.00**

Layered with ricotta, parmesan, toasted nutmeg and marinara served with a side of penne marinara.

Angel Hair Diavolo **Market Price**

Sautéed shrimp and mussels, black olives, green olives and green onions in a spicy marinara sauce.

