

DINNER

APPETIZERS & SALADS

ARANCINI.....9.95

RICE BALL STUFFED WITH MEATS, FRIED & TOPPED WITH MARINARA SAUCE & PARMIGIANA CHEESE

CRAWFISH GIOVANNI.....9.95

CRAWFISH TAILS SAUTEED IN OLIVE OIL WITH GREEN ONIONS, MUSHROOMS, ITALIAN HERBS & SIMMERED IN A WHITE WINE CREAM SAUCE SERVED OVER TOASTED GARLIC BREAD

CALAMARI FRITTI.....9.95

WITH MARINARA SAUCE

CRAB CAKES.....10.95

WITH CREOLE MUSTARD

PORTOBELLO NAPOLI.....9.95

GRILLED PORTOBELLO MUSHROOM WITH LUMP CRABMEAT SAUCE TOPPED WITH FRIED ONION STRINGS

SEAFOOD STUFFED MUSHROOMS.....8.95

WITH SHRIMP, CRAWFISH, LUMP CRABMEAT & LEMON BUTTER SAUCE

CAPRESE SALAD.....9.95

VINE RIPENED TOMATO, FRESH MOZZARELLA, FRESH BASIL, OLIVE OIL & A TOUCH OF BALSAMIC VINEGAR

HOUSE SALAD.....7.95

MIXED GREENS WITH TOMATOES, CUCUMBERS & WALNUTS

CAESAR SALAD.....13.95

WITH GRILLED SHRIMP OR CHICKEN BREAST ROMAINE LETTUCE TOPPED WITH PARMESAN CHEESE, CROUTONS & OUR HOMEMADE CAESAR DRESSING

HOT CRAWFISH SALAD.....13.95

FRIED CRAWFISH TAILS, MIXED GREENS, TOMATOES & CUCUMBERS WITH HOMEMADE HONEY MUSTARD

MEDITERRANEAN SALAD.....14.95

WITH GRILLED SHRIMP OR CHICKEN BREAST MIXED GREENS, FETA CHEESE, BLACK OLIVES, RED ONIONS, WALNUTS, HERBS, RED VINEGAR & OLIVE OIL

ADD LUMP CRABMEAT FOR \$9.00

SOUP OF THE DAY CUP.....4.95 BOWL..... 7.95

SEAFOOD GUMBO CUP.....6.95 BOWL..... 9.95

HOUSE SPECIALTIES

SERVED WITH HOUSE OR CAESAR SALAD

FILET MIGNON.....31.95

EIGHT OUNCE BLACK ANGUS BEEF AGED TWENTY ONE DAYS SERVED WITH AU JUS AND ROASTED GARLIC MASHED POTATOES

FILETTO PORTOBELLO.....32.95

EIGHT OUNCE FILET TOPPED WITH GRILLED PORTOBELLO MUSHROOMS WITH BLUE CHEESE CHIANTI SAUCE & GARLIC MASHED POTATOES

RIBEYE.....28.95

FOURTEEN OUNCE BLACK ANGUS BEEF AGED TWENTY ONE DAYS SERVED WITH AU JUS AND ROASTED GARLIC MASHED POTATOES

STEAK FIORENTINA.....29.95

FOURTEEN OUNCE RIBEYE TOPPED WITH A GARLIC AND OLIVE OIL SAUCE SERVED WITH SIDE OF PASTA OR GARLIC MASHED POTATOES

GRILLED REDFISH LOUISIANA.....19.95

TOPPED WITH SHRIMP, CRAWFISH, MUSHROOMS, ITALIAN SEASONING IN A WHITE WINE CREAM SAUCE

CAJUN REDFISH.....19.95

GRILLED REDFISH, TOPPED WITH SPICY BABY SHRIMP IN A LEMON BUTTER SAUCE

VEAL PARMIGIANA.....16.95

BREADED VEAL SCALOPINI, PAN-SEARED, BAKED WITH MOZZARELLA CHEESE TOPPED WITH FRESH TOMATO SAUCE; SERVED WITH A SIDE OF PASTA

VEAL CARUSO.....23.95

PAN SEARED VEAL SCALOPINI, LAYERED WITH PROSCIUTTO, EGGPLANT, FRESH MOZZARELLA CHEESE, TOPPED WITH WINE SAGE SAUCE SERVED WITH THE VEGETABLE OF THE DAY

VEAL MEZZA LUNA.....24.95

SEARED VEAL TENDERLOIN MEDALLION ON A BED OF SPINACH & ARRANGED WITH ROASTED GARLIC SAUCE & WILD MUSHROOM RAVIOLI

VEAL MARSALA.....23.95

SAUTEED VEAL SCALOPINI TOPPED WITH MUSHROOMS IN A MARSALA WINE SAUCE; SERVED WITH A SIDE OF PASTA



HOUSE SPECIALTIES CONTINUED

SERVED WITH HOUSE OR CAESAR SALAD

SHRIMP SCAMPI.....20.95

JUMBO SHRIMP SAUTEED IN GARLIC & BUTTER, ITALIAN HERBS IN A WHITE WINE LEMON BUTTER SAUCE SERVED WITH PASTA

SHRIMP PROVINCIALE.....20.95

JUMBO SHRIMP SAUTEED IN OLIVE OIL WITH GARLIC & SIMMERED IN A LIGHT TOMATO SAUCE SERVED OVER ANGELHAIR PASTA

CHICKEN PARMIGIANA.....14.95

BREADED CHICKEN BREAST, PAN-SEARED, BAKED WITH MOZZARELLA CHEESE & FRESH TOMATO SAUCE & SERVED WITH A SIDE OF PASTA

CHICKEN SAVOIA.....15.95

SAUTEED CHICKEN BREAST WITH MUSHROOMS, PINE NUTS, SPINACH, IN A CREAMY MARSALA SAUCE; SERVED WITH A SIDE OF PASTA

CHICKEN SALTINBOCCA.....16.95

CHICKEN BREAST STUFFED WITH PROSCIUTTO HAM, PROVOLONE CHEESE, & FRESH SAGE TOPPED WITH SAUTEED MUSHROOMS, ARTICHOKE HEARTS, & CAPERS IN A LEMON BUTTER WINE SAUCE

LASAGNA.....13.95

LAYERS OF PASTA SHEETS, MEATS & CHEESES BAKED WITH MOZZARELLA & TOMATO SAUCE; SERVED WITH GARLIC BREAD

RIGATONI AL FILO DI FUMO.....13.95

DICED CHICKEN, PANCETTA, PECORINO ROMANO CHEESE, FRESH MOZZARELLA, FRESH BASIL & SPICY TOMATO SAUCE

CHEESE RAVIOLI.....13.95

WITH VODKA, CREAMY MARINARA SAUCE, PARMESAN CHEESE & FRESH BASIL

SPAGHETTI OR PENNE.....12.95

TOSSED WITH MARINARA OR MEAT SAUCE; ADD MEATBALLS OR ITALIAN SAUSAGE SERVED WITH GARLIC BREAD

SHRIMP FETTUCCINI.....16.95

BABY SHRIMP, MUSHROOMS, GREEN ONIONS, ITALIAN SEASONING, GARLIC & WHITE CREAM SAUCE

SIDE ORDERS

SAUTEED SPINACH W/GARLIC.....4.95

PASTA W/WHITE OR MARINARA SAUCE...4.95

GARLIC MASHED POTATOES.....4.95

ASPARAGUS.....4.95

KIDS MENU6.95 UNDER 12 ONLY

CHICKEN TENDERS

WITH FRENCH FRIES

PIZZA

CHEESE OR PEPPERONI

SPAGHETTI

WITH MEATBALL, MEATSAUCE

WITH FRENCH FRIES

OR ALFREDO

HOMEMADE DESSERTS

DAILY CHEF'S FEATURES

PRIVATE BANQUET

FACILITY AVAILABLE

WEDDING REHEARSALS, BUSINESS MEETINGS, BIRTHDAYS, ETC.

WINE LIST



WINE BY THE GLASS

WHITE

BRAMITO DEL CERVO CHARDONNAY ANTINORI.....	8
MONTEVINA WHITE ZINFANDEL.....	6
EROICA RIESLING.....	11
CAPOSALDO PINOT GRIGIO.....	7
BERTANI DUE UVE.....	9
ECHELON CHARDONNAY.....	9
MENAGE A TROIS MERITAGE (WHITE).....	7

RED

BANFI ROSA REGALE.....	14
ERATH OREGON PINOT NOIR.....	11
WYNDAM ESTATES SHIRAZ.....	7
CHATEAU SAINT MICHELLE MERLOT.....	9
MENAGE A TROIS CABERNET.....	7
CAPOSALDO CHIANTI.....	6
TIZIANO CHIANTI RISERVA.....	9

WINE BY THE BOTTLE

WHITE

MARTINI & ROSSI ASTI SPUMANTE.....	29
MICHELE CHIARLO NIVOLE.....	27
VEUVE CLIQUOT.....	90
PERRIER JOUET BRUTE.....	90
MONTEVINA WHITE ZINFANDEL.....	21
SANTA MARGHERITA PINOT GRIGIO.....	48
BERTANI DUE UVE.....	33
HANNA SAUVIGNON BLANC.....	33
FERRARI CARANO FUME BLANC.....	29
FERRARI CARANO CHARDONNAY.....	56
ECHELON CHARDONNAY.....	28
MENAGE A TROIS MERITAGE.....	25
BRAMITO DEL CERVO ANTINORI CHARDONNAY.....	29
SEQUOIA GROVE CARNEROS CHARDONNAY.....	44
SAINT FRANCIS CHARDONNAY.....	33
CAKEBREAD CHARDONNAY.....	79
CHALK HILL ESTATE CHARDONNAY.....	83

RED

1.....LA CREMA PINOT NOIR.....	45
2.....ERATH OREGON PINOT NOIR.....	43
3.....CUVAISON CARNEROS PINOT NOIR.....	69
4.....WYNDHAM ESTATES SHIRAZ.....	25
5.....PENFOLDS RWT SHIRAZ.....	89
6.....CHATEAU SAINT MICHELLE MERLOT.....	32
7.....MARKHAM MERLOT.....	44
8.....CLOS PEGASE MERLOT.....	54
9.....SAINT SUPREY ELU MERITAGE.....	95
10.....MENAGE A TROIS CABERNET SAUVIGNON.....	25
11.....FRANCISCAN CABERNET SAUVIGNON.....	60
12.....CHIMNEY ROCK CABERNET SAUVIGNON.....	99
13.....FISHER COACH INSIGNIA CABERNET SAUVIGNON...	109
14.....SILVER OAK NAPA.....	MARKET PRICE
15.....OPUS ONE.....	280
16.....CAPOSALDO CHIANTI.....	21
17.....TIZIANO RISERVA CHIANTI.....	32
18.....PEPPOLI ANTINORI CHIANTI CLASSICO.....	49
19.....NIPPOZZANO FRESCOBALDI CHIANTI RISERVA.....	49
20.....NOZZOLE CHIANTI CLASSICO RISERVA.....	49
21.....RUFFINO CHIANTI CLASSICO RISERVA DUCALE GOLD..	79
22.....ANTINORI SANTA CRISTINA SANGIOVESE.....	29
23.....MICHELE CHIARLO BARBERA D'ASTI.....	29
24.....BARBERA D ALBA RUVEI MARCHESI DI BAROLO.....	37
25.....POGGIO AL LUPO MERITAGE.....	84
26.....SPEZIERI COL D'ORCIA MERITAGE.....	33
27.....TASSINAIA SUPER TUSCAN.....	80
28.....CABREO IL BORGO SUPER TUSCAN.....	89
29.....ANTINORI TIGNANELLO.....	140
30.....ORENELIA SUPER TUSCAN.....	230
31.....SENSI ROSSO DI MONTALCINO.....	59
32.....SECCO BERTANI RIPASSO VALPOLICELLA.....	39
33.....TRAVAGLINI - PIEMONTE GATTINARA.....	58
34.....SILVIO NARDI BRUNELLO DI MONTALCINO.....	99
35.....MARCHESI DI BAROLO BAROLO.....	95
36.....BERTANI AMARONE.....	139
37.....MICHELE CHIARLO BAROLO.....	92
38.....ANGELO GAJA PROMIS.....	89
39.....MASI AMARONE.....	99

MARTINIS

CLASSIC.....	10
BOMBAY SAPHIRE OR BELVEDERE VODKA WITH THREE OLIVES	
CHOCOLATE.....	10
BELVEDERE VODKA AND OUR OWN SPECIAL MIX	
COSMOPOLITAN.....	10
BELVEDERE VODKA, CRANBERRY AND FRESH LIME	
APPLE.....	10
BELVEDERE VODKA AND SOUR APPLE	
MOJITO.....	10
BACARDI, LIGHT, SIMPLE SYRUP, FRESH SQUEEZED LIME AND MINT	
POMMEGRANITE.....	10
BELVEDERE VODKA AND POMMEGRANITE JUICE	
PINEAPPLE.....	10
BELVEDERE VODKA AND PINEAPPLE JUICE	

DAILY MARTINI SPECIALS