

APERTIVO (STARTERS)

MARINATED OLIVE MIX

balsamic marinated mix of olives, red onions, roasted red peppers, pepperoncini | 9.9

SHRIMP JUNO

lightly crusted, sweet Thai chili sauce | 13.9

STUFFED PORTOBELLA CAP

crabmeat stuffing, marinara, spring mix | 13.9

FRIED BABY CALAMARI

cornmeal crust, lemon caper sauce | 12.9

GOAT CHEESE FONDUE

Humble Heart Farms chevre', zesty marinara, grilled focaccia, pesto | 14.9

GRILLED LAMB LOLLIPOPS

honey garlic glaze, rosemary aioli | 15.9

POTATO GNOCCHI

sage, butter, prosciutto, Parmesan | 13.9

BABY HEIRLOOM TOMATO CAPRESE

fresh mozzarella, basil, sea salt, cracked black pepper, balsamic vinegar | 12.9

MUSHROOM RISOTTO

creamy white wine risotto, roasted trio of mushrooms, shaved Parmesan | 12.9

ESCARGOT

white wine garlic butter, artisan bread | 15.9

GRILLED FLATBREAD

garlic cream, grilled chicken, spinach, pancetta, mozzarella | 13.9

MEDITERRANEAN BOARD

hummus, marinated olives, roasted peppers, artichoke hearts, fruit, grilled bread | 15.9

ARTISANAL CHEESES

trio of imported and domestic cheeses, fresh fruit, preserves, bread, crackers | 15.9

ANTIPASTI BOARD

our Mediterranean board plus a selection of cured meats and a trio of artisan cheeses | 28.9

SOUP & SALAD

CHEF'S SOUP OF THE DAY

cup 5.0 | bowl 8.0

GARDEN SALAD

greens, carrots, tomato, onion, peppers, house dill ranch dressing | 8.0

CAESAR

romaine, Parmesan, croutons | 10.0

GREEK

greens, tomato, onion, kalamatas, chick peas, feta, pepperoncini, feta vinaigrette | 8.0

MAISON

gourmet lettuce, cherry tomatoes, pecans, feta cheese, balsamic vinaigrette | 10.0

TRADITIONAL CLASSICS

(with Garden or Greek salad)

Choice of Chicken or Veal 23.9 | 27.9

PICCATA

capers, garlic, white wine lemon sauce, angel hair

MARSALA

cremini mushrooms, marsala wine sauce, mashed potatoes

PARMESAN

breaded, baked, tomato sauce, mozzarella, Parmesan, spaghetti

SPECIALITIES (with Garden or Greek salad)

ROASTED RACK OF LAMB

sautéed spinach, Parmesan polenta, rosemary Dijon demi glace | 37.9

GRILLED FILET MIGNON

cippolini onions & mushrooms, vegetables, mashed potatoes | 33.9

GRILLED ATLANTIC SALMON

baked polenta, tapenade vinaigrette, fresh vegetables | 29.9

SEA SCALLOPS

pan seared, balsamic reduction, white truffle oil, creamy risotto, grilled asparagus | mkt price

CRAB CAKES

lump crab, angel hair, fresh vegetables, lemon beurre blanc | 28.9

PASTA (with Garden or Greek salad)

LASAGNA BOLOGNESE

three meat sauce, basil ricotta, mozzarella, fresh vegetables | 18.9

SPAGHETTI BOLOGNESE

three meat sauce, topped with fresh Parmesan | 17.9

CLASSIC SPAGHETTI MARINARA

house made marinara, Parmesan 14.9 | add meatballs 5.0

SHRIMP & SCALLOPS on ANGEL HAIR

garlic, sweet onion, basil, tomatoes, white wine, cream sauce | 24.9

PENNE LANE

artichoke hearts, spinach, lemon white wine sauce | 18.9

add grilled chicken 5.0 | add shrimp 8.0

FETTUCINE ALFREDO CLASSIC 17.9

add grilled chicken 5.0 | add shrimp 8.0

EGGPLANT PARMESAN

breaded, fried, topped with marinara, mozzarella & Parmesan | 19.9

THREE CHEESE RAVIOLI

fresh spinach, roasted red pepper cream sauce | 19.9

SPAGHETTI CARBONARA

pancetta, Parmesan, garlic sauce finished with egg yolk | 18.9

add grilled chicken 5.0 | add shrimp 8.0

RICOTTA FILLED TORTELLINI

in a beef tenderloin & portabella mushroom sauce 18.9

SIDES | 5.0

SAUTÉED ASPARAGUS

MASHED POTATOES

BAKED POLENTA

VEGETABLE of the DAY

SAUTÉED SPINACH

Please let us know if you have any special dietary needs or food allergies.

20% gratuity will be added to groups of 8 or more.

Split plate fee | 5