

Appetizers

CROSTINI means little toast in Italian. We use French bread and toast thin slices with a little bit of olive oil and add fresh toppings:

Bruschetta with chopped tomatoes, basil, olive oil and garlic 6.99

Olive Tapenade Mediterranean olives with capers, anchovies and garlic 7.99

Shrimp with crab, paprika, lemon, mayo and a little cayenne 8.49

- **Calamari** dusted with a light breading to order and lightly fried. Served with lemon-garlic mayo. 7.99
 - **Artichoke Dip** a house specialty: artichokes, spinach, garlic and cheeses. Served with Crostini. 7.99
- Antipasto Plate** marinated Italian meats and cheeses with Mediterranean olives and artichokes. Served with Crostini. 7.99
- Bruschetta Flat Bread** cracker thin crust topped with parmesan, basil and marinated tomatoes. Served with Caesar dipping sauce. 6.99
- Cheese Bread** toasted, chewy garlic bread topped with a blend of cheeses and then baked. Served with warm marinara. 5.99
- 10/10 Wings** 10 chicken wings dusted in a blend of 10 spices, deep fried and served with garlic-herb aioli and celery sticks. 7.99

Sausage Minestrone. Cup 3.29 Bowl 4.29

Made from Scratch Daily Soup. Cup 3.29 Bowl 4.29

Cobb Salad grilled garlic chicken, shrimp, bacon, hard-boiled eggs, tomatoes, Mediterranean olives, red onion, gorgonzola and your choice of dressing. 9.50

****Italian Chop Salad** greens, salami, prosciutto, pepperoni, provolone, parmesan, red onions, Mediterranean olives, tomatoes and garbanzo beans tossed in Italian dressing. 9.50

****Pear-Walnut Salad** ripe red pears, gorgonzola, walnuts and golden raisins tossed with field greens and citrus vinaigrette. 8.50

Traditional Caesar romaine, parmesan and croutons tossed in our made-from-scratch dressing of pure anchovies, garlic and fresh parmesan. 7.00 **Add salmon or chicken** 9.50

****Strawberry Vinaigrettes Salad** red apples, grilled chicken, walnuts, marinated onions, gorgonzola, romaine and field greens tossed with strawberry vinaigrette. 9.50

** Designates *signature salads* available as a starter salad for your pasta or entr e. 2.75

Dressing choices: Strawberry Vinaigrette, Garlic-Oregano, Bleu Cheese, Tarragon-Vinaigrette, French, Ranch, Italian, Light Ranch, Citrus Vinaigrette, Balsamic Vinegar or Red Wine Vinegar & Olive Oil

Soup/Salads

From the Grille

Served with soup or salad, fresh-herbed seasonal vegetables and choice of garlic-mashed potatoes, Arborio rice or pasta. Substitute Signature Salad for 2.75 or Caesar Salad for 1.00

- **Tuscan Pork Chops** boneless chop marinated in thyme, garlic and mustard. Grilled and topped with marinated tomatoes, spinach and Gorgonzola. One chop. 13.99 Two chops.16.99
- **New York Strip** Our hand cut 10 ounce USDA choice NY steak, perfectly seasoned and grilled. 18.99 Add saut ed mushrooms 19.99
- **Grilled Salmon** marinated in honey and brown sugar. 16.99

Classic Grille Combinations

Fire grilled, seasoned and cooked to order.

Two: 16.50 Three: 19.50

- Cajun shrimp (5) skewer
- 6 ounce Mesquite Chicken breast
- 5 ounce Seasoned Sirloin Steak
- 4 Hand-Breaded Shrimp

**add a Cajun shrimp skewer or 4 breaded shrimp to any entr e. 5.00

Served with soup or salad. Substitute Signature Salad for 2.75 or Caesar Salad for 1.00

Entrees

Mediterranean Chicken marinated chicken stuffed with prosciutto, sundried tomatoes, spinach, roasted garlic, and goat cheese. Served with cappellini with sundried tomato pesto. 14.99

Chicken Saltimbocca asparagus, sage and prosciutto over a fried chicken breast topped with Alfredo and melted cheese. Served over fettuccini. 16.49

Chicken Parmesan breaded chicken breast smothered in marinara and cheeses. Served over vermicelli with meat sauce. 15.99

- **Chicken Piccata** chicken breast lightly saut ed in olive oil and simmered with lemons, capers, mushrooms and Marsala wine over cappellini 14.99
- **Pan Fried Walleye** dusted with flour and spices. Served with vegetables and choice of garlic-mashed potatoes, Arborio rice or pasta. 17.49

Shrimp Risotto with scallions, squash, tomatoes, parmesan, parsley, garlic and white wine. 14.99

Italian Meatloaf ground beef with 5 cheeses including fresh mozzarella, basil and spices. Served with fresh-herbed seasonal vegetables and choice of garlic-mashed potatoes, Arborio rice or pasta. 14.99

Baked Pastas

Served with soup or salad. Substitute Signature Salad for 2.75 or Caesar Salad for 1.00

- **Seafood Cannelloni** ricotta, green onion and spinach hand-rolled in-house and baked in a cream sauce. 14.99
- Twice Baked Lasagna** layers of Italian sausage, ground beef, ricotta, pasta, cheese and meat sauce. 14.99
- Hand Rolled Manicotti** pasta tubes filled with ground beef, ricotta, onion, mushrooms and spinach, topped with meat sauce and cheese. 13.99
- Baked Ravioli** ravioli stuffed with an artisan cheese blend and topped with either marinara or meat sauce then baked with four cheeses. 14.99
- Lasagna Bianco** layers of pasta, spinach, asiago, parmesan and ricotta cheeses and topped with our cream sauce. 14.99



Pan-Tossed Pastas

Served with soup or salad. Substitute Signature Salad for 2.75 or Caesar Salad for 1.00

- Seafood Pomodoro** linguini, shrimp, scallops, red onion and basil tossed with tomatoes, garlic, white wine and olive oil. 15.99
- **Sachetti Proschutti** little purses of pasta filled with three cheeses in a sun-dried tomato cream sauce with prosciutto and fresh basil. 15.99
- Italian Jambalaya** shrimp, chicken, sausage, olives, onions and peppers tossed in a spicy tomato sauce with vermicelli. 15.99
- Toscana Cappellini** shrimp, scallops, tomatoes, basil, red onion and garlic in a light cream, olive oil and white wine sauce with cappellini. 17.99
- Sausage Ravioli** sausage, bell pepper and broccolini stuffed ravioli in slightly spicy rustic tomato sauce with garlic, olives, and bell pepper. 16.99
- Artichoke Spinach Ravioli** tossed with tomatoes, asparagus and artichokes in a garlic cream sauce. 16.99
- **Crostini Special** penne, grilled chicken, prosciutto, bacon, broccoli, mushrooms, peas and tomatoes in our homemade alfredo sauce. 15.99
- Fettuccini Alfredo** with broccoli and mushrooms. 13.99
- Add chicken. 15.99 Add shrimp 16.99
- Pasta Caprice** penne pasta, olive oil, garlic, basil, onion, Mediterranean olives and tomato filets tossed with four cheeses. 13.99
- Add Italian sausage or chicken 15.99
- Spaghetti** Choice of marinara or meat sauce. 10.99
- With meatballs or Italian sausage. 13.99



Dinner is served 7 days a week starting at 3:30pm. We gladly accept Visa, Mastercard, Discover and cash. Sorry no checks. Split any item on our menu for \$1.50

Sandwiches

Served with home-style or Italian fries or pasta salad and a pickle Substitute fresh fruit .50 soup or side salad 1.49, Substitute Signature Salad for 2.75

Bruschetta Chicken Wrap spinach tortilla filled with garlic chicken, marinated tomatoes, romaine, pesto mayo and smoked provolone. 8.50

- **Hot Turkey Sicilian** turkey, pepperoni, bacon and mozzarella topped with lettuce, tomato, banana peppers and Italian dressing served on Grilled French. 8.50

Grilled Chicken Club grilled chicken breast topped with provolone, bacon, lettuce, tomato and mayo on grilled wheat. 8.50

Build your Own Burger with lettuce, tomato and onion upon request. 7.50

Add cheese, bacon or sauteed onion for .50 a topping.

Make it a double patty burger add 2.50

Stromboli

Stromboli is pizza dough filled with meats, cheeses and vegetables and baked. Served with French fries and a side salad or cup of soup. Caesar add 1.00 Signature Salad add 2.75

Turkey Stromboli turkey, bacon, mushroom, tomatoes and four cheeses.

Served with a side of ranch dressing. 10.99

Grinder Stromboli sausage, pepperoni, onions, peppers and four cheeses.

Served with a side of meat sauce. 10.99

Rustic Chicken Stromboli sun-dried tomato pesto, artichokes, chicken, onions, olives, four cheeses and spinach. Served with a side of marinara. 10.99

Pizza

Our 12 pizzas are hand made with fresh dough made in-house and baked in a traditional stone-slate oven.

Margharita- mozzarella, tomatoes and fresh basil. 12.00

Napoli red sauce, pepperoni, sausage, banana peppers and spinach. 14.00

Chicken Pomodoro white sauce, chicken, marinated tomatoes, red onion, basil, garlic, and olives. 14.00

Garden white sauce, artichokes, spinach, olives, onion, tomato, peppers and mushrooms. 14.00

5 Meat red sauce, prosciutto, sausage, pepperoni, bacon and Canadian bacon. 14.00

Build your Own One Topping with red or white sauce. 12.00 —

Additional toppings 1.00: anchovies, asparagus, artichokes, bacon, chicken, salami, shrimp, extra cheese, gorgonzola, Canadian bacon, ground beef, Italian sausage, meatballs, pepperoni

Additional toppings .50: basil, garlic, red onion, bell peppers, banana peppers, mushrooms, pineapple, spinach, roma tomatoes, marinated tomatoes

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Beverages

San Pellegrino or Acqua Panna mineral waters 2.25

Soda Italiano 2.99 A blend of flavorful fruit syrups hand mixed with soda and served on the rocks. Chose from: Cherry, Raspberry, Mango, Strawberry, Vanilla or make your own combination.

Cream Soda Italiano 2.99

Flavored Colas 2.99

Floats 3.25 A scoop of vanilla ice cream with Strawberry soda, Root Beer or Coke.

Lemonade 2.19

Fresh Brewed Iced Tea 2.19

Flavored Lemonades and Fresh Brewed Teas 2.99

Arnie Palmer 2.19 Fresh brewed iced tea with lemonade.

Fountain Soda 2.19 Coke, Diet Coke, Root Beer, Mellow Yellow, Sprite, Diet Sprite.

White or Chocolate Milk 2.19

Coffee, Decaf, Hot Chocolate, Hot Apple Cider or Hot Tea 1.99

CROSTINI MARTINIS & SIGNATURES

Crostini Cosmo — Absolut Citron, Cointreau, lime and cranberry juice. 6.50

Peartini -Grey Goose Pear Vodka, triple sec, sweet & sour and fresh lime. 7.50

Bellini - Moscato di Asti and peach nectar.7.00

Cosmo Di Roma — Amaretto Di Saronno, Bacardi Limon and cranberry juice. 6.50

Appletini- Apple Pucker, Absolut Citron, splash of sour. 6.50

Peach Margatin - Cuervo Gold, Triple sec, peach nectar, lime, OJ, and sour. 6.75

Chocolate Almond Kiss — Frangelico, Godiva Chocolate, Stoli Vanilla, splash of cream.7.00

Tiramisu on Broadway- Godiva chocolate, Amaretto Di Saronno, Kahlua and cream.7.25

Sicilian Kiss- Amaretto Di Saronno and Crown Royal. 6.75

Raspicello-tini—Raspberry liqueur, Citron vodka, splash lime. 6.50

LimonFresco—Refreshing Limoncello, cranberry juice and soda. 6.00

Strawberries-n-Cream Stoli Vanilla vodka, homemade strawberry sauce and ice cream. 7.00

Grasshopper-Ice cream blended with cr me de menthe, vodka and godiva chocolate. 7.25

Chocolate Covered Raspberries Stoli Razz, Chambord, Godiva chocolate and ice cream. 7.25

Irish Coffee Jameson Irish Whiskey and coffee with whipped cream and cr me de menthe 7.00

Tennessee Mud— Jack Daniels Amaretto, Coffee & Whipped Cream 7.25

Velvet Coffee - Kahlua, Triple Sec, Brown Sugar & whipped cream.6.75

Double Spiced Cider — spiced Apple Cider with Captain Morgan s spiced rum. 7.25

Peppermint Patty 6.00 Hot chocolate, peppermint schnapps & whipped cream. 6.00

Hot Apple Pie —Tuaca and Apple Cider 6.00

We pour premium liquors as our house:

Bacardi Rum, Smirnoff Vodka, Gordon's Gin, Windsor Canadian Whiskey, Jim Beam Bourbon, Dewars Scotch and Korbel Brandy.

🍷**Domestic Tap Beer** 4.25

Guido s Fat Lager, Leinie s Honey Weiss, Killian s, Michelob Golden Draft Light.

🍷**Premium Tap Beer** 4.75

Sam Adams Seasonal, Blue Moon Belgian white ale.

🍷**Domestic Bottled Beer** 3.75

Michelob Golden Light, Michelob Ultra, MGD, Bud Light, Budweiser, Coors Light, Miller Lite, O Douls, O Douls Amber

🍷**Premium Bottled Beer** 4.25

Amstel Light, Guinness, Heineken, Summit Pale Ale, Corona, Sam Adams, Peroni

Cocktails, Etc.

Beer