

Appetizers

BRIE WEDGE

*(Please allow min of 20 minutes for Brie to bake)
Baked in a puff pastry. \$9*

Sweet - caramel apple, dried cranberries, toasted walnuts

Savory - caramelized onions, mushrooms, basil pesto, roasted red peppers, walnuts, brushed with garlic butter

SPINACH ARTICHOKE DIP

Spinach, artichokes, creamy cheeses, house Niagara wine. Topped with Parmesan breadcrumbs. Served warm with garlic crostini's. \$8

BANANA PEPPER DIP

Creamy cheeses, hot pepper rings, Italian sausage, marinara sauce, garlic Parmesan breadcrumbs. Served warm with garlic crostini's. \$8

SEAFOOD DIP

Shrimp and a creamy blend of cheeses with a hint of Old Bay topped with Parmesan breadcrumbs. Served warm with garlic crostini's \$10

LASAGNA CROSTINI

Everything you love about our famous lasagna, stacked on top of garlic crostini's. \$8

HOT PEPPERS IN OIL

Hot peppers marinated in olive oil. Served with a baguette. \$7

ITALIAN GREENS WITH BACON

Mixed greens sautéed in garlic, herbs, bacon, Parmesan cheese and olive oil. \$7

With hot peppers add \$1.50

DRUNKEN MUSSELS

Steamed in garlic butter-white wine broth, roasted red peppers, onions, tomatoes, fresh herbs. Served with a baguette. \$12

(Add hot peppers \$1.50)

GARLIC BREAD

Lightly toasted and bursting with flavor. Served with marinara sauce. \$4

Smothered in Italian cheeses add \$2

BRUSCHETTA

Classic- tomatoes, basil, Parmesan cheese, balsamic glaze \$7

SOUP

ITALIAN WEDDING

Cup \$4 Bowl \$5

SALADS

GARDEN - Iceberg lettuce, mixed greens, cherry tomatoes, red onion, pepperoncini, cucumbers, garlic Parmesan croutons. \$6

***GRILLED CHICKEN SALAD** - garden salad, grilled chicken breast, Italian cheeses, potato skins, hardboiled egg, Parmesan garlic croutons. \$11

***GRILLED STEAK SALAD** - garden salad, grilled steak, Italian cheeses, potato skins, hardboiled egg, Parmesan garlic croutons. \$11

***CHICKEN SEASONAL SALAD** - grilled chicken, mixed greens, apples, dried cranberries, toasted walnuts, feta cheese, Parmesan garlic croutons \$11

SICILIAN CHEF - mixed greens, salami, ham, provolone, pepperoni, artichokes, olives, pepperoncini, roasted red peppers, Parmesan garlic croutons. \$11

DRESSINGS

House Red Wine Vinaigrette, Wild Raspberry Vinaigrette, Ranch, Bleu Cheese, and Italian Extra dressing \$.75

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.