

## ANTIPASTI

### HOT

- Iron Skillet Sautéed Mussels 13
- Grilled Polenta with Mushroom Sauce 8
- Bruschetta with Marinated Vine Ripe Tomato 6
- Sautéed Baby Calamari with Pesto Sauce 11
- Stuffed Bell Peppers with Seasoned Breadcrumbs 8
- Grilled Artichokes with Lemon Sauce 10



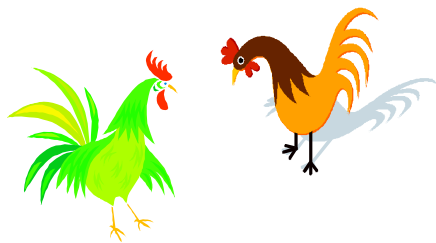
### COLD

- Beef Carpaccio with Spinach, Capers, and Citrus Dressing 11
- Assorted Italian Antipasto Platter (Serves Two) 15
- Marinated Olives and Cheese 8
- Salmon Crostini with Ginger Lemon Sauce 10

## SALADS & SOUPS

- Baby Spinach Green Apples, Walnuts, Goat Cheese, Raspberry Dressing 10
- Mixed Organic Greens Tomatoes, Olives and Balsamic Vinaigrette 6
- Caprese Mozzarella with Roma Tomatoes Basil, Balsamic Vinaigrette 11
- Caesar's Salad with Shaved Parmesan & Croutons 8
- Spinach & Beet Boiled Egg, Citrus Vinaigrette 8

- Asparagus Soup 6
- White Bean Soup Veggy 6



## PASTA

Linguine Clams with Garlic, White Wine & Parsley 16  
Lobster & Scallop Pappardelle, Pink Cream Sauce 24  
Seafood Linguine with Light Tomato Sauce and Mix Seafood 19  
Shrimp Fettuccine with Tomatoes Sauce and Zucchini 18  
Risotto with Butternut Squash & Mascarpone Cheese 17  
Penne Sausage, Tomatoes Sauce, Bell Peppers & Mushroom 15  
Gnocchi Dumpling with Gorgonzola Sauce 15  
Mama's Pasta, Penne, Eggplant, Marinara Sauce, Basil & Cheese 15  
Fettuccine 3 Meat Sauce (Bolognese) 14  
Chicken Pappardelle, Sundried Tomatoes Cream Sauce, Mushroom 16  
Artichoke Lasagna, with Béchamel Sauce 15  
Ravioli of the Day A.Q.

### FEATURED WINES SELECTIONS

#### GLASS SELECTION

2007 Pinot Grigio, Magredi, Alto Adige 7

2006 Tinto Santiago, Chile 9

#### BOTTLE SELECTION

2006 Pinot Grigio Polencic, Collio 36

2003 Campaccio, Terrabianca, Radda 58

## MAIN COURSE

ALL ENTREES BELOW ARE SERVED WITH MIX VEGETABLES AND STARCH

Poached Tilapia with Basil Rosemary 22  
Roasted Salmon Filet with Lemon Sauce 24  
Herb Crusted Grilled Ahi Tuna with Bell Pepper Sauce 25  
Baked Eggplant Served with Tomatoes Sauce Penne 15  
Roasted Half Chicken with Spinach and Cheese 23  
Braised Pork Loin in Apricot Sauce 19  
Herb Crusted Filet Mignon with Peppercorn Sauce 29  
Villager Grilled Skirt Steak with Red Wine Reduction 28  
Lamb Ossobuco Braised with Veggy Ragout 25  
Chicken Scaloppini Piccata with Lemon Sauce and Capers 24  
Veal Marsala with field Mushroom 26

## SIDE DISHES

Sautéed Spinach with Garlic and Lemon 6  
Penne Pasta with Tomato Sauce and Basil 5  
Rosemary Flat Bread 6  
Roasted Sausage 7

PLEASE ALLOW 20 MINUTES FOR ALL ENTREES , \$ 6.00 CHARGE FOR SPLIT ORDERS  
AN 18% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF SIX OR MORE