



DINNER

STARTERS

Garlic Bread	\$5	Bruschetta	\$7	Chicken Wings	\$10
Fried Mushrooms	\$6	Zucchini Fries	\$7	Calamari	\$12

SOUP AND SALADS

Garden Salad	small \$4, large \$7	Soup of the Week	cup \$4, bowl \$7
greens, garden veggies, olive, choice of dressing		Antipasto Salad	\$13
Caesar Salad	small \$4, large \$7	greens, pepperoni, salami, prosciutto, artichoke, feta, tomato, onion, pepperoncini, house Italian	
romaine, parmesan, croutons, house Caesar			

ENTRÉES

Includes Soup or Salad

Chicken Parmesan	\$15	Chicken Pinnocchio	\$18
baked breaded chicken breast in house marinara & topped with mozzarella, with spaghetti		lightly breaded chicken topped with spinach, mushrooms, creamy gargonzo, angel hair pasta	
Eggplant Parmesan	\$15	Shrimp Scampi	\$20
baked breaded eggplant slices in house marinara & topped with mozzarella, with spaghetti		sautéed shrimp in a lemon garlic white wine sauce, angel hair pasta	
Veal Parmesan	\$22	Seared Salmon	\$23
baked breaded veal cutlet in house marinara & topped with mozzarella, with spaghetti		sautéed fresh salmon in a lemon butter white wine sauce, choice of side	

PASTA DISHES

Includes Soup or Salad

Spaghetti & Marinara	\$12	Fettuccini Alfredo	\$12	Lasagna	\$16
- Add house meatballs or mild Italian sausage \$15		- Add grilled chicken \$15		layered with ground beef & Italian sausage, freshly grated mozzarella, ricotta, house marinara	

SIDES

Steamed Broccoli	\$4	Sautéed Spinach	\$4	Spaghetti Marinara	\$4.50
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BEVERAGES

Fountain Sodas, Iced/Hot Tea	\$2.50	Special Craft Beers from Catalina Brewing Company		Cocktails / Full Bar	
Reg / Decaf Coffee	\$2.50	Domestic & Import Beers		Selections of fine Wines by the Glass or Bottle	

HOUSE MADE DESSERTS

Spumoni	\$2 per scoop (3 scoops for \$5)	Deconstructed Cannoli	\$6	Dessert of the Week	
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