



STARTERS

House-Made Toasted Rosemary Focaccia Bread w/ Olive Oil or Marinara	5
Baked Goat Cheese & Marinara Creamy goat cheese & our house-made marinara baked to perfection & served w/ house-made toasted rosemary focaccia bread.	9
Brandied Shrimp Shrimp sautéed in a spicy brandy & tomato sauce. Served w/ house-made toasted rosemary focaccia bread.	9
Smoked Salmon Bruschetta Grilled bread topped w/ smoked salmon, avocado, capers & red onions.	13
Spinach Artichoke Dip & Tortilla Chips	7

CHEESE & ANTIPASTO

Gourmet Cheese Platter Double-crème blue brie, Parmigiano Reggiano, Manchego & Champagne Cheddar served w/ fruit, nuts & house-made toasted rosemary focaccia bread.	17
Antipasto Platter Prosciutto di Parma, Parmigiano Reggiano, manchego cheese, roasted red peppers, marinated olives, & house-made toasted rosemary focaccia bread w/ olive oil, nuts & grapes.	17
Mozzarella Caprese Bruschetta Toasted bread brushed w/ herb-infused olive oil, topped w/ fresh mozzarella, tomatoes & basil.	10
Add a side of cheese or Prosciutto Parma to any salad or entrée	4

GOURMET MEXICAN SPECIALTIES

Salsa Trio Chipotle Salsa, guacamole & salsa verde w/ crispy tortilla chips.	6
Queso Blanco, Chipotle Salsa & Tortilla Chips	9
Chipotle Pinto Bean & Chicken Nachos Sautéed chicken, creamy chipotle pinto beans, fresh avocado, jicama, chipotle salsa, Mexican crema, jalapenos, crispy bacon & cheese piled high on crunchy tortilla chips.	10
Spicy Chicken Tacos Two soft corn tortillas filled w/ chicken sautéed in a spicy chipotle sauce & topped w/ manchego cheese. Served w/ guacamole, Mexican crema & black beans & rice.	10
Chipotle Chicken Quesadilla Sautéed chicken breast, chipotle BBQ sauce, shredded manchego cheese layered between crispy flour tortillas, drizzled w/ Mexican crema & chipotle salsa.	9
Spicy Mexican Burrito Seasoned ground beef or chicken, lettuce, guacamole, Mexican crema, & pico de gallo wrapped in a flour tortilla & topped w/ spicy salsa & melted cheese. Served w/ black beans & rice. Prefer a low-carb option—lose the tortilla & make it a salad	10
Chipotle Shrimp Tacos Two soft corn tortillas filled w/ tender shrimp sautéed in a spicy chipotle sauce & topped w/ fresh avocado & cilantro. Served w/ black beans & rice.	10

PASTA

served w/ a small salad & house-made toasted rosemary focaccia bread

Mediterranean Pasta	14
Savory shrimp sautéed w/ fresh tomatoes, garlic, artichoke hearts & feta cheese in a white wine sauce served over angel hair pasta.	
Sicilian Pasta	13
Sautéed eggplant, red peppers, artichokes, capers & Pecorino Romano cheese served over penne pasta.	
Cajun Chicken Alfredo Pasta	14
Tender sautéed chicken in a creamy Cajun alfredo sauce & topped w/ diced tomatoes & scallions over spaghetti.	
Spaghetti w/ Savory Meat Sauce	12

PIZZA

Pizza Margherita	9
Thin crust pizza w/ fresh tomato, basil & mozzarella cheese.	
Prosciutto, Fig & Goat Cheese Pizza	12
Thin crust pizza w/ red sauce, prosciutto, goat & mozzarella cheese topped w/ dried figs & fresh basil.	
Pepperoni Pizza	9
Thin crust pizza w/ red sauce, pepperoni & smothered w/ mozzarella cheese.	
Crispy Bacon & Red Onion Pizza	9
Thin crust pizza w/ red sauce, crispy bacon, red onion & mozzarella cheese.	
Spicy Chicken Pizza	10
Thin crust pizza layered w/ red sauce, sautéed chicken, red onion, red pepper flakes, basil, oregano & topped w/ mozzarella cheese.	

SALADS

served w/ jalapeño cornbread

House Salad	7
Mixed greens, tomatoes, red onion, jicama, grated Parmigiana Reggiano cheese, croutons & olive oil vinaigrette. Add chicken, steak or bacon to any salad for \$4.	
Cranberry Walnut Salad	9
Mixed greens w/ crumbled goat cheese, brandied walnuts, apples, dried cranberries & poppy seed vinaigrette. Add chicken, steak or bacon to any salad for \$4.	
Chipotle BBQ Chopped Chicken Salad	11
Chopped chicken breast sautéed in a sweet & spicy chipotle BBQ sauce topped w/ jicama, tomatoes, corn, bacon, black beans & mozzarella cheese over romaine lettuce. Topped w/ crunchy tortilla strips & chipotle ranch dressing.	
Bistro Steak Salad	11
Marinated flank steak w/ crumbled blue cheese, red onion & chopped tomatoes over a bed of romaine lettuce & mixed greens w/ poppy seed vinaigrette.	

SANDWICHES

Kentucky Hot Brown **10**

Open-faced sandwich piled high w/ roasted turkey breast & smothered in a Creamy béchamel sauce & topped w/ crispy bacon & a fresh tomato slice. Served w/ potato chips or a small green salad.

Bacon & Mozzarella Panini **10**

Crispy bacon, fresh mozzarella, basil pesto, tomato & roasted red peppers & pressed to perfection. Take off the bacon for a delicious vegetarian panini. Served w/ a choice of chips or a small green salad & a pickle spear.

Chipotle Mac & Cheese Grilled Cheese Sandwich **10**

Creamy mac & cheese loaded w/ bacon & red onion, topped w/ sweet chipotle barbeque sauce then pressed & grilled to perfection on rosemary focaccia bread. Served w/ chipotle salsa, tortilla chips & jalapeño slices.

Prosciutto & Fontina Cheese Panini **10**

Prosciutto, fontina cheese, roasted garlic & red peppers pressed into the perfect panini. Served w/ a choice of chips or a small green salad & a pickle spear.

Tuna Salad **9**

Albacore tuna salad w/ lettuce, tomatoes & red onion on toasted bread. Served w/ a choice of chips or a small green salad & a pickle spear.

SOUP OF THE DAY

Served w/ jalapeño cornbread . Cup 4 Bowl 6

Soup & Half Sandwich or a Small House Salad **8**

Your choice of Tuna Salad Sandwich, Prosciutto & Fontina Panini, Bacon & Mozzarella Panini or House Salad.

DESSERTS

all desserts are made in-house

Affogato	5
Traditional Italian espresso-based dessert. A shot of hot espresso poured over Vanilla ice cream & topped w/ shaved dark chocolate & house-made whipped cream.	
Dessert Cheese Plate	10
Saga Blue Cheese, Creamy Brie & Pecorino served w/ house-made cranberry pistachio biscotti, brown sugar brandy-soaked walnuts, rosemary-infused organic honey & grapes.	
Nutella, Banana & Marshmallow Cream Panini	6
Creamy Nutella hazelnut spread, marshmallow cream & bananas sautéed in butter & cinnamon pressed to perfection on country white Italian bread & sprinkled w/ powdered sugar & cinnamon.	
Mexican Caramel Sundae	5
Crispy cinnamon & sugar flour tortillas topped w/ creamy Dulce de Leche ice cream, Caramel sauce, sliced peanuts & home-made whipped cream.	

NON-ALCHOLIC BEVERAGES

12 oz soda (Coke, Diet Coke, Sprite)	1.5
Unsweetened Iced Tea	2
Voss Still Water 500 ml	3.5
Voss Sparkling Water 800 ml	6.5

ESPRESSO / ETC.

Espresso	2	Café Latte or Café Mocha	4
Double Espresso	3	Flavored Café Latte or Cappuccino	5
Café Americano	2	hazelnut, Caramel or Vanilla	
Hot Tea	2	Affogato	5
Cappuccino	4	Traditional Italian espresso-based dessert. A shot of hot espresso poured over Vanilla ice cream.	