

## APPETIZERS

Three Bean Minestrone Soup	6.00
Antipasto for Two - <i>a hearty platter of cured meats, marinated vegetables, cheese, and house-made bread sticks</i>	14.95
Fried Calamari - <i>spicy marinara sauce, lemon aioli</i>	9.50
Baked Baby Brie - <i>roasted garlic, fresh baked flat bread</i>	10.00
Grilled Polenta - <i>mushroom ragout, red wine sauce</i>	9.00
Clams & Mussels - <i>steamed in chorizo, tomato &amp; oregano broth</i>	12.00
Butternut Squash Ravioli - <i>hazelnut sage brown butter, arugula, and ricotta salata</i>	11.00

## SALADS

Caesar Salad <i>romaine hearts, traditional dressing</i>	8.50
Garlic Salad <i>mixed field greens, tomato, cucumbers, blue cheese croutons and creamy garlic dressing</i>	7.00
House Mixed Greens <i>cucumbers, tomatoes, choice of herb vinaigrette or creamy garlic dressing</i>	6.00
Chophouse Salad <i>wedge of iceberg lettuce, radish, onion and tomato, blue cheese dressing</i>	8.00
Warm Radicchio and Frisee Salad <i>walnuts, pears, blue cheese, warm pancetta dressing</i>	10.00
Butter Lettuce Salad <i>grilled pears, crumbled blue cheese, candied walnuts and garlic ranch dressing</i>	9.25

## PIZZAS FROM THE WOOD FIRED OVEN

### ONE

*fresh mozzarella, marinara and basil* 15.00

### TWO

*portobello mushrooms, sweet sausage, mozzarella, roasted tomatoes* 17.00

### THREE

*mozzarella, goat, provolone and romano cheeses, caramelized onions, roasted garlic and mushrooms* 17.00

### FOUR

*toscana salami, calamata olives, artichoke hearts, mozzarella and marinara* 17.00

## P A S T A

### Capellini

*fresh tomatoes, marinara, basil, garlic, pinenuts* 13.00

### Penne

*sweet sausage, mushroom and onion, tomato cream sauce* 15.00

### Housemade Seafood Ravioli

*lobster-basil cream* 17.00

### Linguine with Prawns

*garlic, parsley, olive oil, tomatoes, hot peppers* 17.00

### Baked Rigatoni Bolognese

*hearty meat sauce baked with ricotta & mozzarella cheeses, garlic parmesan bread crumbs* 14.00

### Baked Stuffed Shells Florentine

*spinach, cheese and grilled chicken breast filling, tomato and basil pesto sauces* 13.00

### Pappardelle

*grilled chicken breast, sun-dried tomato, mushrooms & garlic  
with basil pesto cream sauce* 15.95

### Risotto of the Day AQ

## E N T R E E S

### Smoked Pork Loin Chop

*applewood smoked bacon mashed potatoes, sweetcorn sauce,  
balsamic braised onions and parsnip ribbons* 19.50

### Sausages and Creamy Polenta

*grilled onions, roasted peppers, tomato jus* 14.50

### Roasted Rosemary Chicken

*semi-boneless half with olive-tomato sauce, garlic mashed potatoes* 18.00

### Beef Filet

*cambozola cheese, caramelized shallot reduction sauce, garlic mashed potatoes  
and steamed aparagus* 26.00

### New York Steak

*12oz. Angus topped with cabernet-roquefort butter, garlic french fries and vegetables* 27.00

### Eggplant and Portobello Mushroom Parmesan

*with grilled polenta and tomato-basil sauce* 14.00

### Fresh Fish of the Day AQ

*17% gratuity will be added to parties of 6 or more • Corkage fee \$12.00*

4/14/2006