

Dinner Menu

Due to delivery complications from COVID-19,
some menu items may not be available every day

Appetizers

Garlic Bread – pesto, roasted garlic, parmesan cheese	6
Grilled Salmon Kabobs – wild rice, zucchini, yellow squash, tomato remoulade	11
Crispy Shrimp – tossed with Sriracha cream	12
Calamari – lightly fried, spicy romesco sauce, and lemon oregano aioli	12
Goat Cheese Bruschetta – goat cheese, marinated tomatoes, caramelized onions, sun-dried tomato, kalamata olive tapenade, red pepper relish	12

Salads

Grilled Atlantic Salmon (**)(gf) – fresh spinach, roasted corn, capers, red onion, grape tomatoes, bacon, white balsamic vinaigrette	15
Paulo's Chicken Salad – mixed greens, mozzarella, tomatoes, artichoke hearts, avocado coconut fried chicken, honey mustard dressing	16
Viva, Spinach, or Caesar (gf)	side 4 entrée 8

Pasta

Add chicken 4, shrimp 6. Gluten free pasta is available, please ask.

Spaghetti – house-made red sauce, parmesan (add meatballs 4 or Italian sausage 5)	12
Alfredo – creamy alfredo sauce, fettuccine	18
Tri-Colored Tortellini – house-smoked applewood bacon, peas, parmesan cream	18
Lasagna – fresh pasta layers, Scimeca's Italian sausage, seasoned beef, ricotta, mozzarella, red sauce	18
Deburgo – peppered beef tenderloin, white wine oregano cream, mushroom, onion, linguine (spicy on request)	19
Bow Tie – chicken, crimini mushrooms, roasted garlic, fontina cream	19

Chicken

Chicken Parmesan – breaded chicken breast, mozzarella, light garlic tomato goat cheese sauce, with choice of fettuccine alfredo or spaghetti with red sauce	19
Marsala – sautéed chicken breast, crimini mushrooms, mashed potatoes, marsala wine demi-glace	19
Piccata – sautéed chicken breast, spiced roasted tomatoes, artichoke hearts, capers, mashed potatoes, lemon cream sauce	19

Seafood

Grilled Atlantic Salmon – roasted new potatoes, red onions, sautéed spinach, topped with Béarnaise Butter	20
Grilled Tilapia (**)(gf) – wild rice, mixed vegetables, orange mango reduction (blackened on request)	19
Pecan Crusted Salmon (**)(gf) – wild rice, carrots and leeks, orange chardonnay sauce	22

USDA Choice, Hand Cut Beef

Grilled Filet Mignon (**)(gf) – whipped potatoes, green beans with bacon, red peppers, chianti demi-glace 6oz (add gorgonzola 4)	28
Steak Diane – roasted new potatoes, grilled asparagus, brandy mushroom cream sauce	28

Stone Oven Pizza or Flatbread (your choice)

Margherita – house-made basil pesto, fresh mozzarella, roma tomatoes, caramelized onions	15
Sausage – chipotle cream base with mozzarella cheese, Italian sausage, roasted mushrooms, red pepper relish, and marinated tomatoes	16
Pepperoni – marinara, mozzarella, mushrooms, pepperoncini, roasted garlic, oregano	16
Sicilian – SPICY! tomato sauce, mozzarella, capicola, Italian sausage, pepperoni, garlic, kalamata olives, caramelized onions	17

Desserts

Phyllo Brownie – two brownies with a layer of chocolate chip cookie dough sandwiched in between, wrapped in phyllo pastry, served warm with vanilla bean ice cream and chocolate sauce	6.5
Triple Chocolate Cake – devil' food cake layered with white and milk chocolate mousse, topped with whipped cream and white chocolate shavings, served with a vanilla and Bailey's Irish Cream sauce	6.5
Mocha Tiramisu – layered sponge cake, whipped cream and mascarpone with espresso and chocolate layer	6

(**) – consuming raw or undercooked items may increase your risk of a foodborne illness

(gf) – gluten free. gluten free substitutions can be made on several selections, please ask. We are not a totally free environment of nuts, gluten or shellfish; cross contamination is possible.