



## STARTERS

### TOMATO CAPRESE

Fresh creamy mozzarella, cherry tomatoes, fresh basil, red onions, balsamic glaze and drizzled with extra virgin olive oil. 5.95

### MOZZARELLA MARINARA

Hand-cut and breaded served with our marinara sauce. 7.99

### CALAMARI

Hand-breaded to order and served with our mustard basil aioli. 9.49

### ZUCCHINI FRITTE

Hand-breaded, lightly fried and served with marinara. 7.99

### FRIED ARTICHOKE

Lightly battered and fried to a tender crisp. Served with ranch basil aioli. 7.99

### BRUSCHETTA CON PESTO

Oven-baked sourdough baguette, served with diced tomatoes, fresh basil and pesto then topped with ricotta salata. 4.99

### ASIAGO SPINACH & ARTICHOKE DIP

Creamy mix of spinach, artichoke and cheese. Served with crostini. 6.99

### CRAB CAKE

Pan-seared lump crab cake served over a chardonnay cream sauce. 7.99

## SMALL PLATES

### SONOMA CALAMARI

Hand-breaded to order and served with jalapeño lemon butter. 12.00

### SHRIMP SCAMPI

Garlic, white wine and our lemon butter sauce. Served with French baguette. 12.00

*Add soup or salad 1.99*

### MUSSELS IN WHITE WINE LEMON BUTTER

Prince Edward Island mussels steamed in white wine basil and our lemon butter sauce. Served with French baguette. 14.00

### MARGARITA FLATBREAD

Brushed with olive oil, topped with mozzarella and feta cheese, sliced tomatoes and fresh basil. 9.00

### BBQ CHICKEN FLATBREAD

Wood-grilled chicken topped with BBQ sauce, mozzarella cheese, red onion and fresh cilantro. 10.00

### COMBO - PICK TWO

Bowl of Soup • Bruschetta con Pesto • Half Flat Bread • Side Salad 8.99

## PASTA

*Served with your choice of soup or a salad.*

### SPAGHETTI

Pomodoro sauce 10.99

*Bolognese meat sauce or meatballs 12.99*

### LASAGNA

Pasta layered with our pomodoro sauce, meat sauce, ricotta, romano and mozzarella cheese. 12.99

### SHRIMP & SCALLOP ALLA VODKA

Sautéed shrimp and sea scallops tossed with Lingbasil in our tomato vodka cream sauce 16.99

### CHICKEN OR SHRIMP & MAC

Homemade mac and cheese tossed with wood-grilled chicken, bacon and scallions, finished with a panko romano crust. With chicken or shrimp. 15.99

### PASTA RAMBO

Penne pasta with asparagus, sautéed mushrooms, sun-dried tomatoes and basil topped with lemon butter. 11.99

*Add chicken 3.00 / Add shrimp 4.00*

### TAVOLO CHICKEN ALFREDO

Parmesan cheese, heavy cream, garlic, mushrooms, peas and wood-grilled chicken. 15.99

### PENNE RUSTICA

Tossed in tomato cream sauce with mushrooms, sun-dried tomato, ricotta salute cheese and scallions. 11.99

*Add chicken 3.00 / Add shrimp 4.00*

### FETTUCCINE ALFREDO

Parmesan cheese, heavy cream and garlic served with fettuccine pasta. 12.99

*Add chicken 3.00 / Add shrimp 4.00*

### THREE CHEESE RAVIOLI

Tossed in tomato cream sauce and finished with ricotta salata. 11.99

*Add chicken 3.00 / Add shrimp 4.00*

### MEDITERRANEAN PASTA

Linguine pasta tossed with crushed tomatoes, basil, garlic and olive oil. 12.99

### BEEF STROGANOFF

Beef tips sautéed with shallots and garlic brown sauce served over mashed potatoes or noodles. 14.99

### TORTELLINI PRIMAVERA

Shiitake mushrooms, broccoli, asparagus, sun-dried tomatoes, red bell pepper and cream sauce. 14.99

*Add chicken 3.00 / Add shrimp 4.00*

### FISHERMAN'S CATCH

Prince Edward Island mussels and gulf shrimp sautéed in extra virgin olive oil, fresh garlic and basil. Served with our spicy marinara sauce over linguine pasta. 16.99

## SIDES

### HOUSE SALAD

### CAESAR SALAD

### SPRING MIX SALAD

### MANDARIN ORANGES

### FETTUCCINE ALFREDO 1.99

### SAUTÉED BROCCOLI & RED BELL PEPPER

### GRILLED ZUCCHINI

### GARLIC MASHED POTATOES

### ASPARAGUS 1.99

# ENTRÉE SALADS

## GOAT CHEESE SALAD

Spring mix, artichokes, red bell peppers, grilled eggplant and hazelnut encrusted goat cheese. 10.00  
*Add chicken 3.00 / Add shrimp 4.00*

## CAESAR SALAD

Romaine hearts, croutons, parmesan cheese and Caesar dressing. 8.00  
*Add chicken 3.00 / Add shrimp 4.00*

## TUSCANA SALAD

Spring mix, Greek olives, tomatoes, pepperoncinis, artichokes and feta cheese. 9.00  
*Add chicken 3.00 / Add shrimp 4.00*

## ITALIAN COBB SALAD

Romaine lettuce, bleu cheese crumbles, avocado, smoked bacon, pepperoncinis, tomatoes and egg. 10.00  
*Add shrimp 4.00*

## SHRIMP & SCALLOPS SALAD

Wood-grilled shrimp and sea scallops served over mixed greens tossed with roasted red peppers, kalamata olives and ricotta salata in our Italian vinaigrette. 16.99

## QUINOA SALMON SALAD

Wood-grilled, served over Lebanese tabbouleh, lemon juice and extra virgin olive oil, Tomatoes, Cucumber , Topped with Greek Tzatziki Sauce. 16.99

# TASTES OF THE MEDITERRANEAN

*Served with one side and a cup of soup or a side salad.*

## CHICKEN LEMONE

Coated with breadcrumbs and topped with capers, fresh basil and lemon butter sauce. 15.99

## CHICKEN PARMESAN

Coated with breadcrumbs, sautéed and topped with our pomodoro sauce, romano and mozzarella. 15.99

## EGGPLANT PARMESAN

Coated with Italian bread crumb, pomodoro sauce, mozzarella and fresh basil. 11.99

## CHICKEN MARSALA

Wood-grilled and topped with mushrooms and our Marsala wine sauce. 15.99

## SIRLOIN MARSALA

6 oz. Black Angus sirloin wood-grilled and topped with mushroom marsala sauce. 18.99

## SALMON CETRIOLINI

Wood-grilled and topped with diced tomato, cucumber and dill in our lemon butter white wine sauce. 19.99

## PARMESAN ENCRUSTED SOLE

Topped with lemon butter and fresh basil. 14.99

## VEAL MARSALA OR PICCATA

Sautéed and topped with mushrooms and our marsala wine sauce or piccata topped with lemon butter sauce, fresh basil and capers. 17.99

## TAVOLO GRILLED SHRIMP & SCALLOPS

Lightly coated with seasoned bread crumbs and topped with basil lemon butter. 19.99

## CHICKEN CAPRINO

Topped with Caprino cheese, sun-dried tomatoes, fresh basil & Lemon Butter sauce. 16.99 |

## CRAB CAKES

Two lump crab cakes, pan-seared and served over Chardonnay cream sauce. 16.99

# DESSERTS

## TRE TORTE AL LATTE

Italian tres leche with pineapple. 4.75

## CHOCOLATE DREAM CAKE

With chocolate mousse and served with warm chocolate ganache and whipped cream. 5.00

## KEY LIME PIE 6.00

## CRÈME BRULEE

Rich crème vanilla custard topped with caramelized sugar. 6.95

## TIRAMISU

Mascarpone, ladyfingers, espresso, rum and cocoa. 4.75

## CANNOLIS\*

Crisp mini pastry shells stuffed with sweet ricotta and chocolate chip filling, topped with pistachios and powdered sugar. (Serves one person) 5.00

# HAPPY HOUR

*Daily 4 pm - 6 pm*

## FROZEN PEACH BELLINI 7.00

## ITALIAN BASIL LIME MARGARITA 7.00

## ITALIAN PEACH MARGARITA With Amaretto 7.00

## RED SANGRIA 7.00

## BLACKBERRY SANGRIA Blackberries, white wine, brandy and Bacardi White Rum 7.00

## PEACH SANGRIA White zinfandel, Absolut Peach, lemon liqueur 7.00

## LEMON DROP MARTINI 7.00

## WEDDING CAKE MARTINI 7.00

\*Item contains nuts.