

ANTIPASTO

SKILLET OF WARM OLIVES \$10
Marinated w. garlic, fresh chilies & rosemary

GARLIC KNOTTS \$9
Knotted & crispy pizza dough seasoned. garlic butter & parmesan cheese, served w. house marinara

SHRIMP TOSCANA \$18
Sauteed shrimp in citrus butter, fresh chilies & mixed peppers, served w. crostini

FRITTO MISTO \$18
Crispy shrimp, scallops & calamari, served w. a lemon caper aioli

BRUSCHETTA \$14
Local tomatoes, fresh basil, garlic, goat cheese

SPINACH DIP \$17
Spinach, artichoke, 3 cheese blend, served w. warm garlic crostini

ARANCINI BALLS \$12
Served w. house marinara

MUSSELS 1LB \$17/ 2LB \$28
Choice of garlic & leek cream sauce, or tomato broth

MEAT & CHEESE - \$23/\$35
Accompanied by olives, antipasto, & warm garlic crostini

PATATINE FRITTE \$10
Shoestring fries coated in herbs & parmesan cheese, served w. choice of aioli or marinara

BAKED BRIE \$16
Baked brie cheese topped w. house cranberry mostarda, served w. garlic crostini

GARLIC BREAD \$10
Local fresh baked, house made garlic butter

INSALATA

COASTAL GREENS \$8/\$12
Field greens, sweet cider vinaigrette, asiago cheese

CAESAR SALAD \$10/\$16
Roasted garlic dressing, croutons, smoked bacon crumble, parmesan

DOLCE VITA \$19
Roasted Italian vegetables, goat cheese, asiago, balsamic dressing & reduction

WARM GOAT CHEESE \$19
Spinach, local smoked bacon, pan seared tomatoes, egg, goat cheese, sundried tomato dressing, balsamic reduction

PEAR & GORGONZOLA \$19
Pear, raddichio, fennel, arugula, pomegranate, walnuts, gorgonzola cheese, balsamic dressing & balsamic reduction

BEET SALAD \$17
Roasted beets, field greens, goat cheese, pickled red onions, crushed postachios, orange segments & champagne vinaigrette

KALE & SQUASH \$21
Maple spiced roasted squash, warm kale, roasted shaved brussel sprouts, cranberries, toasted pepitas, pickled red onion, champagne vinaigrette orange zest & peppercorn whipped ricotta

ADD: Chicken \$6, Shrimp \$8, Scallops \$10, Salmon \$9, Italian or Chorizo Sausage \$6, Prosciutto \$6

ADD: Aioli Options- Garlic, pesto, truffle or lemon \$1.50

PANINI

Choice of caesar salad or coastal greens salad

THE CATERINA \$18
Roasted portobello mushroom, peppers, eggplant, pickled red onion & zucchini, arugula, hummus, green tahini sauce, served open faced

AMALFI BALSAMIC \$18
Chicken, bacon, roasted red peppers, spinach, goat cheese, pesto aioli, balsamic

CHICKEN CLUB \$18
Chicken, bacon, tomato, greens, aioli

SHAVED BEEF \$18
Caramelized onions, green peppers, mushrooms, goat cheese, aioli

CAPRESE \$18
Bocconcini, mozzarella, tomato, basil, pesto, balsamic reduction

CHICKEN PARMESAN \$18
Mozzarella & tomato sauce

VEAL SCALLOPINI \$18
Stacked breaded veal cutlets, lightly breaded, drenched in tomato sauce & topped w. mushrooms, roasted red peppers & sauteed onions

PRESSED 'PBP' \$18
Pear, brie, prosciutto & pesto aioli, pressed on the grill

SECONDI

MAPLE SALMON \$20

Pan fried Atlantic salmon, local smoked bacon, seasonal vegetables, blistered cherry tomatoes, potatoes, drizzled in a champagne maple vinaigrette

CHICKEN or VEAL MARSALA \$22

Marsala wine & mixed mushroom sauce, seasonal vegetables, potatoes

CHICKEN PARMESAN \$23

House made tomato sauce, mozzarella, served w. side of spaghetti or fettuccine alfredo

VEAL INVOLTINI \$25

Rolled veal cutlettes filled w. provolone, prosciutto & asparagus, served w. blistered cherry tomatoes, mashed potato & pan jus

CHEFS RISOTTO \$25

Shaved brussel sprouts, peas, bacon, scallops, brown butter, parmesan, crispy brussel chips

CHICKEN PICCATA \$22

Lemon, capers, garlic, parsley, seasonal vegetables, potatoes

ZA'ATAR GRILLED EGGPLANT \$20

Za'atar seasoned eggplant, pineapple & date hummus, chickpea salad w/ pomegranate, cucumber, red onion, blistered cherry tomatoes, mint & parsley, green tahini dressing

TOUR OF ITALY \$30

Lasagna, chicken parmesan, fettuccine alfredo

PASTA

LASAGNA \$20

Layers of pasta, meat sauce, ricotta cheese & mozzarella

FETTUCCHINE ALFREDO \$19

Made fresh to order alfredo sauce

SAUSAGE & PEPPER \$21

Fettuccini noodle, italian & chorizo sausage, red onions, bell peppers, pesto

BUTTERNUT SQUASH \$19

Butternut squash ravioli, squash, pecans, cranberries, goat cheese, sage cream

PRIMAVERA \$18

Rotini noodle, zucchini, red onion, mixed peppers, mushrooms, spinach, goat cheese, tomato marinara

SPAGHETTI PUTTANESCA \$19

House chili oil, cherry tomatoes, capers, niçoise olives, green olives, fresh chili, parsley, tomato sauce

ADD: Garlic ciabatta for \$3

SPAGHETTI \$15/\$19

Choice of tomato sauce \$15 or meat sauce \$19 Add meatballs + \$6

SHRIMP & SUNDRIED TOMATO \$23

Rotini noodle, pesto cream sauce, sauteed shrimp, spinach, red onion & asiago

CARBONARA \$22

Linguini noodle, smoked bacon, leeks, mushrooms, cream sauce

SEAFOOD LINGUINI \$28

Shrimp, scallops & mussels, with choice of garlic cream sauce or tomato marinara

GNOCCHI \$20

Pesto cream sauce, asparagus, peas, garlic, crispy prosciutto, parmesan

BRAISED BEEF RAVIOLI \$21

Smoked bacon, mixed mushrooms, blistered cherry tomatoes, red onion, red wine jus, arugula, parmesan flakes

ADD: Chicken \$6, Shrimp \$8, Scallops \$10, Salmon \$9, Italian or Chorizo Sausage \$6, Prosciutto \$6