

# APPETIZERS

## **BEEF CARPACCIO \$17**

Basil oil, parmigiano reggiano, balsamic reduction, herb rusks, baby arugula

## **GRILLED BRIE \$16**

Blueberry ruby port, pistachios, herbed rusks

## **DUSTED CALAMARI \$16**

Chickpea flour, roasted pepper aioli

## **WHITE BRUSCHETTA \$16**

Roasted garlic, parmesan, roasted peppers, spinach, pancetta

## **KOREAN FRIED CHICKEN BITES \$17**

Gochujang BBQ sauce, green onion, sesame, sriracha crema

## **PANKO CRUSTED POLENTA FRIES \$16**

Truffled rosemary aioli

## **CHARCUTERIE BOARD \$20**

Ask your server for today's selection

## **FRIED BOCCONCINI \$16**

Cherry bocconcini cheese, breaded & fried, served with marina

# PASTA

Includes Mixed Greens in a house-made balsamic vinaigrette

## **RICOTTA GNOCCHI \$27**

Choice of tomato pancetta sauce OR spinach gorgonzola sauce

## **CHICKEN GORGONZOLA PENNE \$28**

Tomatoes, mushrooms and spinach in a gorgonzola cream

## **LOBSTER RAVIOLI \$31**

Spinach-tomato blush sauce

## **SAUSAGE RAPINI RAVIOLI \$29**

Italian sausage, rapini, pecorino romano, fontina, peppers, spinach lemon cream sauce

## **PORTOBELLO MUSHROOM RAVIOLI \$27**

White wine spinach cream sauce

## **SEAFOOD FETTUCCINE \$31**

Tiger shrimp, mussels, scallops, tomatoes, peppers, mushrooms, vodka blush sauce

## **BASIL GRILLED VEGETABLE RAVIOLI \$27**

Ricotta, mozzarella, fontina, pecorino romano, roasted pepper cream

# BRAISED, GLAZED & SIMMERED

Entrées include Mixed Greens, Daily Vegetable, Choice of ~ fresh cut fries, white cheddar mashed or penne pasta with red sauce

## **PROSCIUTTO WRAPPED SALMON \$31**

Spinach pesto sauce

## **WILD MUSHROOM CHICKEN \$30**

Wild mushrooms, fresh herbs, gorgonzola

## **BRAISED LAMB SHANK \$31**

Rosemary, red wine, carrots, mushrooms, tomato, demi-glace

## **RABBIT CACCIATORE \$32**

Pancetta, tomatoes, wild mushrooms, peppers, spinach + herbs

## **BLACKENED BOURBON CHICKEN \$30**

Tomatoes, mushrooms, peppers, bourbon cream

## **VEAL CUTLET \$27**

Puttanesca sauce, provolone, grana padano cheese

## **OSSO BUCCO \$32**

Veal shank, marsala, mushrooms, peppers, tomatoes, fettuccine

# OFF THE GRILL

Entrées include Mixed Greens, Daily Vegetable, Choice of ~ fresh cut fries, white cheddar mashed or penne pasta with red sauce

## PORK BACK RIBS

Housemade BBQ Sauce  
FULL RACK \$32  
1/2 RACK \$25

## Q FILET \$51

An 8 oz. filet topped with crispy fried onions  
& gorgonzola cream

## 8 OZ NEW YORK \$35

12OZ NEW YORK \$51  
Centre cut from the heart of the loin

## 5OZ FILET MIGNON \$35

8OZ FILET MIGNON \$50  
Ultimate cut of meat is hand trimmed & fork tender

## STEAK ACCOMPANIMENTS

{one choice included + extra choice add \$4}

PEPPERCORN SAUCE – Included  
GORGONZOLA CREAM – Included  
MUSHROOM SAUCE – Included  
HONEY GRILLED ONIONS – Included  
SAUTÉED GARLIC MUSHROOMS – Add \$5  
ADD GRILLED TIGER SHRIMP – Add \$8

# UP SIDES

OFFERED WITH OUR ENTRÉES

FETTUCCINE WHITE WINE CREAM \$6

SEAFOOD FETTUCCINE \$16

LOBSTER RAVIOLI \$16

PORTOBELLO RAVIOLI \$13

CHICKEN GORGONZOLA PENNE \$14

**\$5.00 WILL BE ADDED TO UP-SIDE PRICE WITHOUT ENTRÉE PURCHASE**

# SIDE SALADS

**MIXED GREENS** – Included with entrées

Baby greens, tomatoes, cucumber, sweet onion, your choice of dressing

**CAESAR SALAD** \$4 upcharge

Romaine hearts, rusks, bacon, fresh parmesan cheese, housemade dressing

**QUATTRO SALAD** \$5 upcharge

Romaine, radicchio, roasted peppers, pine nuts, grape tomatoes, kalamata olives, pancetta gorgonzola dressing

**GREEK SALAD** \$4 upcharge

Grape tomatoes, cucumbers, kalamata olives, sweet onion, peppers, and feta, red wine vinaigrette, romaine hearts