

APPETIZERS

MEDITERRANEAN STYLE HUMMUS DI TAHINI
Grilled herbed flatbread fennel and pepper lavorazione

LENTIL CHILI
With rich tomato broth, sour cream, scallions, crisp corn tortillas

ROASTED CHICKEN* TORTILLA SOUP
With avocado and pico de gallo

RUSTIC FLATBREAD PIZZETTE
Gorgonzola spread, caramelized onion, California grapes and candied walnuts

MEDITERRANEAN SHRIMP GAZPACHO
Ripe tomatoes, organic vegetables, chunky avocado, cilantro, olive oil and chili spices

FOCACCIA BRUSCHETTA
Roasted pepper, pesto, aged goat cheese
Roma tomato, oregano, fresh mozzarella
Grilled portobello, roasted bell peppers, creamy fontina
Six olive tapenade, crumbled Gorgonzola
Crumbled low fat feta, sun dried tomato, basil
Shaved Parmesan, caramelized onion, prosciutto, roasted garlic aioli

SALADS

INSALATA TOMATO CAPRESE
Vine ripe Ohio tomatoes, mozzarella, local sweet basil, EVOO, milled pepper

CHEF'S GARDEN® GREENS SALAD
Organic local farm spring mix lettuce blend, grape tomatoes, shaved Parmesan, mixed
marinated olives, red balsamic vinaigrette

PEARS, REGGIANO AND ARUGULA
Shaved pears, lemon olive oil, grapes, shaved Reggiano Parmigiano, organic arugula

CLASSIC CAESAR INSALATA
Chopped hearts of romaine, Parmesan, garlic crouton, classic dressing

MEDITERRANEAN VILLAGER
Chopped greens, cucumbers, feta, bell peppers, shaved red onion, wine cured olives, basil vinaigrette

ADD THE FOLLOWING TO ANY OF THE ABOVE SALADS
Grilled chicken*, grilled shrimp, grilled salmon

PASTA

BUILD A BOWL OF PASTA PRIMAVERA
Select one pasta and one sauce

PASTA
Black pepper fettuccini, angel hair, penne rigate

SAUCE
Lemon olive oil, Parmesan cream, pesto cream, zesty marinara, blush vodka cream

ADD THE FOLLOWING
Bolognese sauce Grilled chicken*
Chianti meatball Grilled shrimp

PENNE RIGATE
Tomatoes, eggplant, mushrooms, garlic wine sauce, olives and capers, herbs and pecorino

THREE CHEESE RAVIOLI
Ricotta, aged Parmesan, creamy fontina simmered in a pesto sauce and baked with seasoned crumbs and asparagus

ENTREES

GRILLED MARINATED SHRIMP
Delicate fresh angel hair pasta tossed with shallots, garlic, olives, eggplant, tomatoes, a splash of Pinot Grigio, Italian
herb blend, lemon olive oil, pecorino

PAN SEARED SIRLOIN FLORENTINE STYLE
With milled pepper, lemon olive oil, melted Gorgonzola over fried Parmesan potatoes with a hint of truffle

PAN SEARED CHILEAN SEA BASS
Thick cut sea bass seared golden in olive oil finished with a blend of roasted peppers and charred
ripe tomato relish presented over a three bean ragout with ribbons of arugula and
shaved Reggiano Parmigiano

TUSCAN STEAK ROLLATINI
Sirloin steak stuffed with Italian cured meats, mushrooms and cheese simmered in a herb wine sauce, glazed with mozzarella.
Presented over seared polenta cakes, steamed broccoli rabe and pecorino

SEARED ATLANTIC SALMON FILET
Accented with caponata ragout over fresh black pepper fettuccini

PESTO CHICKEN WITH ARTICHOKEs
With caramelized fennel, pesto sauce, tomato eggplant ragout, angel hair pasta, Reggiano Parmigiano

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions