

VEAL

All entrees are served with a House Salad and fresh vegetables of the day with a choice of baked potato, baked sweet potato, garlic mashed potatoes, or choice of side pasta

Veal Marsala Thinly sliced veal sautéed with mushrooms, shallots and garlic, topped with a marsala butter sauce	\$14.00
Veal Cacciatore Veal medallions sautéed with onions, mushrooms and sweet peppers, topped with marinara sauce	\$13.00
Veal Parmesan Lightly breaded and fried, topped with house or marinara sauce and melted Italian cheeses, served over spaghetti	\$13.00
Veal Roll Veal cutlets layered with spinach and goat cheese sautéed with porcini mushrooms, topped with thin cream sauce	\$15.00

STEAK

All entrees are served with a House Salad and fresh vegetables of the day with a choice of baked potato, baked sweet potato, garlic mashed potatoes, or choice of side pasta

20 oz. Porterhouse Served with sautéed baby portobellos	\$20.00
14 oz. NY Strip Steak Seasoned and grilled to your liking, topped with caramelized red onions	\$17.00
16 oz. Delmonico Steak Char-grilled, topped with sautéed wild mushrooms	\$17.00
Filet Mignon Bacon wrapped tenderloin, grilled with choice of béarnaise sauce or Gorgonzola cream sauce	6 oz. \$15.00 10 oz. \$18.00
Pork Chops Two thick cut chops char-grilled, served over homemade apple stuffing	\$15.00

SPECIALS

Fridays Only

Fresh Haddock Fried, baked or broiled	\$12.00
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Saturdays Only

Prime Rib Seasoned and slow roasted, topped with au jus	Mama Pateta \$15.00 Papa Grande \$18.00
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BEVERAGES

Cola, Diet Cola, Root Beer, Orange, Lemon-Lime, Ginger Ale, Lemonade

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Labatt Nordica, Labatt, Labatt Light, Bud, Bud Light, Miller Lite, Heineken, Amstel Light, Michelob Light, Michelob Ultra, Becks, Saranac Black Forest, Genny, Genny Light, Coors Light, Corona, Molson Excel, Molson XXX, Warsteiner, Smirnoff Twisted Raspberry

~ Draft ~

Miller Light, Labatt, Labatt Light, Michelob Amber Bach



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HOURS: Monday-Thursday 5-9
Friday & Saturday 5-10

WINE LIST

White Wines

	Glass	Bottle
Geyser Peak Sauvignon Blanc (California)	\$5.00	\$17.00
Folonari Pino Grigio (Italy)	\$4.00	\$15.00
Wente Riesling (California)	\$4.00	\$15.00
Geyser Peak Chardonnay (California)	\$5.50	\$21.00
Coppola Diamond Chardonnay (California)	\$6.00	\$26.00

Blush Wines

	Glass	Bottle
Delicato White Zinfandel	\$3.50	\$13.00

Red Wines

	Glass	Bottle
Cavit Pinot Noir (Italy)	\$4.00	\$15.00
Straccali Chianti (Italy)	\$5.00	\$17.00
Citra Montepulciano (Italy)		\$13.00
Bulletin Place Shiraz (Australia)	\$4.50	\$15.00
Windy Ridge Merlot (California)	\$5.00	\$17.00
Iron Stone Cabernet (California)	\$5.00	\$17.00
Gnarly Head Red Zinfandel (California)	\$4.50	\$15.00
Geyser Park Reserve Cabernet (California)		\$50.00

Sparkling Wines

	Glass	Bottle
Tosti Asti Spumante (Italy)		\$18.00
Marquis De La Tour Brut (France)		\$15.00

Dessert Wines

	Glass	Bottle
Quady Electra (California)	\$5.00	\$22.00

House Pour by the Glass

	Glass
Leaping Horse Chardonnay, Merlot, Cabernet (California)	\$3.50
Delicato White Zinfandel (California)	\$3.50
Cella Lambrusco (Italy)	\$3.50
Citra Montepulciano (Italy)	\$3.50

APPETIZERS

Calamari	
Lightly breaded and fried, served with choice of sauce (house sauce, spiced cream sauce, or remulade)	\$7.00
Crab Rolls	
Crab stuffed pastry served over fresh mixed greens with spicy marinara sauce for dipping	\$7.00
Prawn Cocktail	
Served over fresh mixed greens with a light balsamic dressing and spicy cocktail sauce for dipping	\$7.00
Mussels	
Steamed with diced tomatoes, garlic and white wine with a clarified butter for dipping	\$6.00
Bruschette	
Grilled and topped with diced tomatoes, sweet peppers, red onions, tossed with fresh herbs	\$6.00
Stuffed Cherry Peppers	
Stuffed with homemade sausage, onions, wild mushrooms, and asiago cheese, then roasted and smothered with house or marinara sauce	\$7.00
Fried Mozzarella	
Lightly breaded and served with house sauce for dipping	\$6.00
Chicken Strips	
Fried and served with choice of dipping sauce (barbeque sauce or honey mustard)	\$6.00
Chicken Livers	
Sautéed to a golden brown, served over grilled Italian bread	\$5.00

SOUPS & SALADS

Onion Soup	
Topped with homemade croutons and provolone cheese	\$3.50
Soup of the Day	Cup \$1.50 / Bowl \$2.50
House Salad	Half \$2.50 / Regular \$5.00
Tossed greens in house vinaigrette with parmesan cheese	
Caesar Salad	\$6.00 / \$7.00 / \$8.00
Topped with grilled chicken or shrimp and fresh grated parmesan cheese	
Fresh Mozzarella Salad	
Sliced mozzarella and Roma tomatoes, served over fresh mixed greens with house vinaigrette	\$6.00
Antipasto	
Romaine lettuce, provolone cheese, salami, prosciutto, kalamata olives with house vinaigrette	Half \$6.00 / Regular \$9.00

PASTA

All entrees are served with a House Salad

Fettucini Alfredo	\$8.00
Tossed in a cheesy Alfredo sauce served over fettucini	with Chicken \$11.00 with Shrimp \$13.00
Penne ala Vodka	
Sautéed red onions and tomatoes with Pancetta, served over pennè pasta with creamy pink vodka sauce	\$12.00
Aglio, Olio	
Fresh garlic sautéed in extra virgin olive oil and butter, served over linguine, topped with hot peppers and fresh grated parmesan cheese	\$10.00
Homemade Ravioli	
With a blend of ricotta, parmesan and mozzarella cheese	\$11.00
Grilled Vegetable Kabob	
Yellow and green zucchini, mushrooms, eggplant and sweet peppers served over vegetable pasta topped with a marinara sauce	\$12.00
Calamari Sautee	
Served over linguine, topped with a creamy red sauce	\$15.00
Eggplant Parmesan	
Fried eggplant medallions served over spaghetti, topped with melted Italian cheese and marinara sauce	\$12.00
Rigatoni	
Tossed with grilled chicken, portabella mushrooms, sun dried tomatoes, served with a tomato cream sauce and topped with asiago and scallions	\$13.00
Homemade Lasagna	
Layered beef, sausage, mozzarella and ricotta cheese, topped with house sauce and fresh grated parmesan cheese	\$12.00
Seafood Alfredo	
Sautéed red onions, sweet peppers, pancetta, prawns, crab and scallops, tossed in an asiago cheese sauce over linguine	\$17.00
Spaghetti & Meatballs or Sausage	
Topped with house or marinara sauce	\$9.00

CHICKEN

All entrees are served with a House Salad and fresh vegetables of the day with a choice of baked potato, baked sweet potato, garlic mashed potatoes, or choice of side pasta

Chicken Parmesan	
Lightly breaded chicken breast fried and topped with house or marinara sauce and melted Italian cheeses, served over spaghetti	\$12.00
Chicken Portobello	
Sautéed chicken breast, portobello mushroom, and sun dried tomatoes, topped with a parmesan cheese sauce	\$14.00
Chicken Marsala	
Boneless chicken breast sautéed with mushrooms, shallots and garlic, topped with a marsala butter sauce	\$14.00
Chicken Cacciatore	
Sautéed chicken, sweet peppers, onions, and mushrooms, topped with marinara sauce	\$14.00
Amelia's Herb Roasted Chicken	
Half of a tender chicken with Amelia's fresh herb rub, roasted to a golden brown	\$10.00