Lounge Menu

Served Thursday-Saturday 4pm-9pm

starters

Burrata Plate 18
fresh burrata cheese, prosciutto ham & Roma tomatoes over arugula salad with crusty bread

Antipasto 19
capicola, prosciutto ham, assorted cheese, dried fruit and olives with crusty bread

Margherita Flatbread 14
fresh mozzarella, fresh tomato, our signature tomato sauce topped with basil

Tuscan Focaccia 8
warm focaccia bread serves with our Tuscan olive oil blend

small plates

Pear Gorgonzola Salad 12
Romaine and arugula with pears, dried cranberries, Gorgonzola & walnuts tossed with pear vinaigrette

Arulgula Salad 8
fresh arugula tossed in a lemon vinaigrette with a hint of chili flake, topped with fresh parmesan

Spaghetti 12

Lemon & Basil

Sundried Tomato & Olive

Rosemary & Artichoke

ciao favorites

Bolognese 22
spaghetti pasta tossed with Bolognese sauce made with slow-cooked ground beef & Italian sausage, onions, carrots & celery simmered in a savory tomato sauce with a hint of herbs

Chicken Alfredo 22
fresh pasta tossed in Chef Jessie's famous garlic parmesan sauce and topped with marinated chicken & grated parmesan

Lasagna ala Bolognese 22
sheets of pasta layered with Bolognese sauce, ricotta cheese, garlic, & parmesan then topped with tomato & garlic parmesan sauce

Wild Mushroom Ravioli 22
pasta pillows stuffed with wild forest mushrooms & topped with garlic parmesan sauce, truffle oil & pine nuts

Cannelloni Florentine 22
pasta rolls filled with ricotta cheese, spinach & fine Italian herbs topped with your choice of garlic parmesan sauce, tomato sauce or a combination of both & cheese

Bistecca New York 38
New York steak cooked to your liking and topped with Cambozola cheese & chive herb butter served with oven roasted garlic potatoes

Salmon Florentine 28
seared Atlantic salmon over a bed of wilted spinach & julienne red onions then topped with a creamy white wine sauce served with oven roasted garlic potatoes

Check out our pastry and dessert case while dining for delicious treats for dine in or take out!