

Antipasti

Gorgonzola Tartlet

Puff pastry filled with gorgonzola & mascarpone cheeses, candied walnuts & prosciutto 8.95

Brie & Roasted Garlic ♡

An oven-warmed wedge of creamy brie cheese served with a head of sweet, roasted garlic, fresh pear slices, candied walnuts & toasted crostini 8.95

Caprese ♡

Fresh mozzarella, tomato slices & basil drizzled with extra-virgin olive oil & balsamic vinegar with toasted crostini 8.95

Bruschetta di Checca ♡

Fresh diced tomato, garlic and basil tossed with extra-virgin olive oil and served with toasted crostini 6.95

Spinach Artichoke Dip

Spinach, artichoke, parmesan, oregano & toasted crostini 8.95

Antipasto Sampler

A selection of our favorite flavors: caprese, pesto stuffed shrimp, gorgonzola tartlets & bruschetta di checca 14.95

Zuppa e Insalata

Creamy Tomato-Basil or **Zuppa di Giorno**

3.95

Mixed Greens or Caesar

side salad 2.95

Cobb Italiano

Romaine lettuce tossed with balsamic vinaigrette, topped with diced tomato, red onion, crispy prosciutto, crumbled gorgonzola & avocado 8.95

Traditional Caesar *Favorite*

Romaine lettuce, our own caesar dressing, croutons and shaved parmesan cheese 8.95

Dressings: House Italian, Balsamic Vinaigrette, Creamy Gorgonzola & Ranch

Add: Grilled Chicken, Shrimp or Steak to any salad 3.50

Entrée Insalata

Good Land Salad ♡

Butter lettuce, diced tomato, sliced red onion, crumbled gorgonzola & candied walnuts with our house italian dressing 8.95

Ahi Salento

Grilled ahi tuna, done medium-rare over arugula & mixed greens, dressed with lemon-herb vinaigrette, tomato, cucumber & kalamata olives 13.95

Mediterranean ♡

Romaine lettuce dressed in balsamic vinaigrette with diced tomato, cucumber, red onion, roasted red pepper, kalamata olives & crumbled feta cheese 8.95

Salmon Tropicale

Fresh mixed greens tossed in house dressing & topped with grilled asparagus spears, grilled salmon filet & mango salsa 13.95

Garden Grill Salad

Fresh romaine and grilled vegetables tossed in Italian dressing and Grilled chicken 10.95



Pasta

Shrimp Fra Diavolo

Sautéed shrimp in a savory tomato sauce made with fried almonds & garlic, white wine, lemon, thyme and chili over capellini 10.95

Rosemary Chicken

Chicken, artichoke heart, & sun-dried tomato with rosemary cream sauce over spinach fettuccini 10.95

3 Cheese & Sausage *Favorite*

Italian sausage, fontina, parmesan, smoked mozzarella & cream with penne pasta 10.95

Pasta Giardino

Mixed seasonal vegetables & artichoke hearts sautéed with white wine & fresh herbs, served over tomato-basil linguini 9.95

Pasta Martini

Capellini pasta with shallots, garlic, a bit of jalapeño, vodka, vermouth, cilantro & basil in a light and creamy tomato sauce 9.95

Saporiti *Favorite*

Sautéed mushrooms, onion, sun-dried tomato & smoked chicken in a roasted garlic cream sauce with farfalle pasta 10.95

Spaghetti

Classic sauce made in-house & served over spaghetti with shaved parmesan marinara 7.95 or bolognese 9.95 add as many meatballs as you like for 1.95 each

Marsala Fettuccini

Diced chicken, mushrooms, artichoke, tricolor bell pepper, red onion, marsala wine cream and parmesan tossed in spinach fettuccini 10.95

Lombardia

Portobello mushrooms, fresh vegetables, artichoke hearts, chicken, marsala wine cream tossed in Italian risotto and parmesan cheese 10.95

Bolonia

Italian sausage, 3 cheese tortellini with swiss, ricotta and imported romano cheese tossed in cream sauce 10.95

Genoa

Eggplant, sun dried tomato, smoked chicken gorgonzola cheese & cream tossed in risotto & basil pesto 10.95

Lasagna

Fresh sheets of pasta layered with bolognese sauce, mozzarella, ricotta & parmesan cheeses baked until bubbling hot 12.95

Ravioli

Mushroom Ravioli

Portobello, shiitake & porcini mushroom filled ravioli, with marsala-mushroom cream sauce 10.95

Butternut Squash Ravioli

Butternut squash ravioli topped with drawn butter & fresh sage sauce 9.75

Six Cheese Ravioli

Ricotta, romano, monterey jack, parmesan, mozzarella & cheddar topped with marinara 8.95 add bolognese 1.95

Spicy Sausage Ravioli

Italian sausage filled ravioli topped with roasted red pepper-hazelnut cream sauce 9.95

Ravioli Sampler

A sampling of all four types of ravioli 12.95

Pesci

Grilled Salmon

Grilled salmon over capellini pasta with sun-dried tomato cream sauce & sautéed vegetables
14.95

Salmoriglio

A refreshing dish of halibut and steamed vegetables with kalamata Italian risotto, served with lemon sauce on top
16.95

Pesto Shrimp

Shrimp stuffed with basil pesto, wrapped in prosciutto and seared golden brown, served with basil cream sauce, garlic mashed potatoes and fresh baby spinach
13.95

Specialita

Chicken Parmesan *Favorite*

Parmesan breadcrumb chicken, topped with marinara & parmesan, served with fettuccini alfredo 12.95

Pollo Milanese

Parmesan breadcrumb chicken served with creamy marsala-mushroom sauce, garlic mashed potatoes and fresh mixed vegetables 13.95


Chicken or Salmon Picatta

Seared chicken breast or salmon filet with lemon-caper-white wine sauce, served with mashed potatoes and fresh mixed vegetables
13.95

Cheeseburger

This 1/2 pound angus beef patty is grilled & served on fresh corn Kaiser roll with roasted garlic-rosemary mayo, fresh lettuce, tomato & red onion with your choice of cheddar, provolone or gorgonzola & a side of roasted red potatoes 9.95

add bacon, brie, avocado or balsamic roasted onions 1.75

health conscious & vegetarians may substitute gardenburger™ 

Eggplant Parmesan

Golden fried eggplant with basil pesto-tomato sauce, mozzarella and parmesan cheeses, served with a side of fettuccini alfredo 11.95

Pizza

(all pizzas on house-made crust)

Pizza Formaggio

Brushed with garlic butter & topped with mozzarella, smoked mozzarella, goat cheese & mascarpone, topped with fresh sliced basil 10.95

Pizza di Santa Barbara

Basil pesto, mascarpone cheese & steak pieces baked & then topped with avocado
12.95

Pizza di Margherita *V*

Marinara sauce then topped with fresh mozzarella & tomato, baked & then topped with fresh basil 8.95

Pizza del Athena

Marinara sauce, mozzarella, pepperoni, kalamata olive, roasted red pepper, artichoke heart, red onion & crumbled feta cheese 10.95

Build Your Own Pizza

choose 1 sauce and 1 cheese for 7.95 and build from there...

Sauce: garlic butter, basil pesto, sun-dried tomato pesto or marinara

Cheese: mozzarella, smoked mozzarella, fontina, feta or goat cheese. additional cheese is .95

Protein: steak, shrimp, smoked chicken, balsamic marinated chicken, italian sausage, proscuitto, pancetta or pepperoni. protein choice is 1.75

Vegetables: artichoke hearts, basil, fresh or roasted bell pepper, roasted garlic, mushrooms, kalamata olives, red or green onion, fresh oregano, pineapple, fresh or sun-dried tomatoes each vegetable choice is .75

add tomato checca, avocado, fresh mozzarella or brie for 1.75

Panini

paninis are served with your choice of a mixed green or caesar salad or soup

Chianina

Grilled USDA prime beef with sun-dried tomato pesto, fresh lettuce, tomato & avocado 9.95

Meatball

Simply 'the' sandwich, house-made meatballs & marinara sauce topped with melted provolone cheese 7.95

Campagna

Grilled chicken breast with proscuitto, smoked mozzarella & fresh tomato with roasted garlic mayo 9.95

Margherita *V*

Fresh tomato and mozzarella slices with basil pesto & mixed greens dressed in balsamic vinaigrette 8.95

Bevanda

Flavored italian sodas:

strawberry, cherry, blackberry, watermelon, raspberry, lime, vanilla, peach, mango, kiwi, blueberry or hazelnut

Add Cream

Cappuccino or Latte

Cafe mocha

Hot chocolate or Hot vanilla

San Pellegrino.

San Pellegrino Panna (flat)

Fresh squeezed lemonade

Fresh squeezed citrus juice, a blend of orange, lemon and limeade

3.75

0.25

single 2.90

double 3.40

single 2.95

double 3.50

1.95

medium (500ml) 2.95

large (1 liter)

4.95

medium (500ml)

2.95

3.50

3.50

17% gratuity added to parties of 7 or larger - \$2 charge per split plate
cake service charge .50 per person - corkage \$11