

FIRST PLATES

- STUFFED PORTABELLA MUSHROOMS - with garlic spinach, house roasted peppers and gorgonzola cheese8.00
- SIRLOIN BRUSCHETTA – grilled pesto rubbed focaccia bread, gorgonzola cheese, sliced sirloin
and a calamata olive and plum tomato tapenade...9.25 No Meat...5.00
- FRIED CALAMARI – tossed with hot cherry peppers - choice of marinara and/or roasted garlic caper aioli.....9.75
- MARYLAND STYLE CRAB & SALMON CAKES – pan seared & served with a spicy poblano pepper sauce...9.95
- PRINCE EDWARD ISLAND MUSSELS ARRABIATTA – simmered in a spicy tomato broth, with roasted garlic and white wine, served with garlic crostinis9.75
- BUTTERNUT SQUASH RAVIOLIS – house made and topped with grilled chorizo sausage, in a sherry & asiago cream sauce....10.00
- TRES FROMAGI FRITTA – panko encrusted provolone, mozzarella and jalapeno cheddar cheeses, topped with a trio of sauces.....6.95
- GARLIC SHRIMP – prosciutto, artichoke hearts, plum tomatoes, capers, fresh basil, and romano cheese in a sherry butter sauce with garlic crostini11.50
- BASS ALE STEAMED LITLNECK CLAMS - with chorizo sausage, slow roasted tomatoes and caramelized onions, served with garlic crostinis8.75
- EGGPLANT TOWER – layered with house roasted peppers, seasoned spinach, Asiago and mozzarella cheeses, in a plum tomato sauce.....8.00

IN BOWLS

SOUP DU JOUR.....cup 2.50 bowl 5.00 BAKED FRENCH ONION.....5.95

FIELD OF GREENS

- TUSCAN HOUSE – field greens with roma tomatoes and calamata olives, garnished with polenta croutons. Tuscan House Vinaigrette, Dijon Balsamic Vinaigrette, Parmesan Peppercorn or Creamy Gorgonzola
small...5.00 large.....7.00
- TUSCAN CAESAR – with plum tomatoes, calamata olives and garlic croutons –
small...5.50 large...7.50
- GOAT CHEESE & SPINACH – walnut encrusted goat cheese, baby spinach, balsamic poached pears, sliced tomatoes, and red onions tossed in a red wine vinaigrette.....11.50
- SEARED SIRLOIN – sliced over romaine leaves with a creamy parmesan peppercorn dressing, with gorgonzola, tomato, and roasted corn, garnished with crispy onion rings.....12.50
- GRILLED SEAFOOD – salmon, shrimp, and scallop over field greens, tomatoes, cucumber, and red onion tossed in a mango sesame vinaigrette....16.00
- TRADITIONAL WEDGE – crisp bacon, plum tomato, red onion, crumbled blue cheese and
choice of dressing....7.00
- BUFFALO CHICKEN – sliced over field greens with creamy gorgonzola dressing, roma tomatoes,

roasted peppers and cucumbers, topped with fried onion rings.... 10.00
CHOPPED SALAD – grilled chicken, bacon, tomatoes, cucumber, romaine lettuce,
gorgonzola, hard boiled egg, tossed in a sherry vinaigrette.....10.00
WALDORF SALAD – mixed greens, apples, candied walnuts, dried cranberries and
gorgonzola cheese, laced with a honey orange dressing.....9.50
ADD TO ANY SALAD - GRILLED CHICKEN, or PORTABELLA MUSHROOM.....3.50
GRILLED SHRIMP.....add 2.50/each GRILLED SCALLOP.....4.00/each
GRILLED SALMON.....5.00 GRILLED MARINATED SKIRT STEAK.....5.50 GRILLED
TUNA.....6.00

PIZZA

3 CHEESE – with mozzarella, asiago, and parmesan...10.00 / with Pepperoni or
Sausage.....12.00
MARGHERITA – tomato, basil, fresh mozzarella, olive oil and roasted garlic
spread.....11.00
EGGPLANT PARMESAN – fried eggplant, tomato, spinach, ricotta and parmesan
cheeses.....13.00
BBQ CHICKEN – corn, scallions, house roasted peppers, monterey jack cheese.....12.50
WILD VEGGIE – mushrooms, spinach, roasted shallots, house roasted peppers and
gorgonzola....13.00

SANDWICHES

Served with choice of two: french fries, sweet potato fries, coleslaw, or chef's daily creation
TUSCAN SIRLOIN BURGER – caramelized onions, provolone and chipotle mayo on
focaccia
bread...8.00 / add lettuce & tomato .50 / add bacon 1.25
TURKEY BURGER – lettuce, tomato, red onion, provolone, pesto aioli, rosemary and
parmesan
focaccia bread.....7.50
BLACKENED TURKEY BURGER – pico de gallo and cheddar cheese on rustic Italian
bread.....7.50
PORTABELLA MUSHROOM – seasoned spinach, goat cheese, and balsamic grilled onion
on rustic
Italian bread.....7.50
BBQ PULLED PORK – slow roasted with garlic and herbs, with cheddar cheese, and
roasted corn with red pepper salsa on focaccia bread.....7.50
CHICKEN CAPRESE – pesto grilled chicken, sliced tomato, fresh mozzarella and a
balsamic aioli on grilled red pepper flatbread.....7.50
CHICKEN PARMESAN – mozzarella and marinara on rustic Italian bread.....7.50
EGGPLANT PARMESAN – baby spinach, house roasted peppers, marinara and
mozzarella on rustic Italian bread.....6.50
TURKEY GORGONZOLA - oven roasted turkey, roasted peppers, and gorgonzola cheese
on rustic Italian
bread.....7.50

WRAP IT UP

Served in your choice of whole wheat or garlic herb wrap

with choice of two: french fries, sweet potato fries, coleslaw, or chef's daily creation
 SKIRT STEAK – sautéed mushrooms, onions and peppers, with A1 peppercorn sauce....8.50
 CHICKEN FAJITA – blackened chicken breast with caramelized onions, peppers, cheddar cheese, lettuce and a spicy poblano pepper sauce.....7.95
 CHICKEN CAESAR – crispy fried chicken, romaine lettuce, tomatoes, calamata olives and parmesan.....7.50
 BUFFALO CHICKEN – crispy fried chicken tossed in buffalo sauce, with diced tomatoes, house roasted peppers, field greens and creamy gorgonzola dressing.....7.95
 OVEN ROASTED TURKEY BREAST – romaine lettuce, plum tomato, cranberry mayonnaise.....7.00
 VEGGIE BURGER - red onion, lettuce, tomato, chipotle mayo.....6.25
 BLACKENED AHI TUNA - served medium rare, with field greens, provolone cheese, house roasted peppers, and lemon caper aioli.....9.50
 GRILLED SALMON – field greens, red onion, and tomato, with a spinach & artichoke spread.....8.50

ENTREES

ORECCHIETTE TUSCANY – grilled chicken, broccoli florets and sweet Italian sausage in a parmesan cream sauce.....9.95
 SEARED ANGUS BEEF TIPS – caramelized onions, peas and slow roasted tomatoes, finished in a Marsala cream sauce and tossed with orecchiette.....12.00
 SHRIMP SCAMPI PESTO – gulf shrimp, sundried tomatoes and calamata olives in a pesto cream sauce served over linguine.....15.50
 PENNE FAGIOLI – diced chicken, white beans, spinach and plum tomatoes tossed with our house marinara.... 9.95
 CHICKEN MARSALA – mushrooms, tomatoes and caramelized onions in a Marsala wine sauce served over linguine12.00
 CHICKEN AL FORNO – cheddar encrusted breast, caramelized onions, sundried tomatoes and wild mushrooms in a vodka cream sauce, tossed with capellini and baked with fresh mozzarella.....12.00
 GRILLED AHI TUNA – over acorn squash risotto, topped with a spicy tomato and caper tapenade....13.00
 GRILLED SALMON – wild mushroom risotto and laced with a pumpkin cream sauce.....13.00
 SEAFOOD RISOTTO – sautéed shrimp, scallops, mussels, clams, artichoke hearts and spinach over an asiago cheese risotto.....16.00
 RAVIOLI BOLOGNESE – cheese filled raviolis baked in house made meat sauce with ricotta cheese.....12.00
 HOUSEMADE GNOCCHI – with grilled chicken, peas and wild mushrooms in a parmesan basil cream sauce....12.00

Please inform your server of any food allergies. Menu items may contain some ingredients not listed.

Executive Chef: Benjamin Gamble

18% Gratuity will be added to parties of 8 or more

Thoroughly cooking meats, poultry, seafood, and eggs reduces the risk of food borne illness