

Starters

Soup Kettle	\$4.50
Ask what our Chef is cooking up today. Without an Entrée \$ 6.95	
Bacon Wrapped Scallops	\$11.95
Sautéed with vegetables and brandy	
Baked Brie Cheese	\$9.95
Goey brie cheese wrapped in phyllo pastry and baked. served with a duo of fruit sauces.	
Mussels Marinara	\$11.25
Plumb mussels steamed in white wine, tomato sauce and herbs	
Calamari	\$11.25
Deep fried and served with tzatziki	
Tzatziki	\$6.95
Cucumber, garlic and yogurt dip served with pita wedges	

Flatbreads

Bruschetta Flatbread	\$10.50
Tomatoes, garlic and herbs baked on a flatbread with our cheddar mozzarella cheese blend	
Cheese & Bacon Flatbread	\$9.95
Garlic Butter, Two cheese blend and bacon bits	
Nero Flatbread	\$10.25
Grilled chicken, mushrooms and leek with a creamy chili sauce. Mildly spicy.	

From the Garden

Add grilled chicken to any salad for \$ 3

Mixed Greens Salad	\$4.95	8.95
Served with oil & vinegar or honey mustard dressing. A small salad without Entrée is \$ 6.95		
Caesar Salad	\$5.95	9.95
Crisp romaine, bacon bits, croutons and parmesan. A small Caesar without Entrée is \$7.95		
Greek Salad	\$6.25	10.25
Mixed greens tossed in our home made dressing with onions, sweet peppers, tomatoes, cucumbers, olives and feta cheese. A small Greek salad without an Entrée is \$8.25		

House Specialties

Penne With Chicken \$17.50

Simmered with chicken, diced onions, sweet peppers, tomatoes and snowpeas in our cajun cream sauce

Hot & Spicy Linguine \$17.50

Tossed with chicken, hot peppers and stir-fried vegetables in olive oil and garlic

Veal Parmigiana \$18.95

Breaded veal cutlet topped with tomato sauce and cheese, served with pasta and vegetables

Combo Platter \$19.25

One skewer of chicken and one skewer of lamb souvlaki. Accompanied by rice, fries and Greek salad.

Pasta

Angel Hair Frutti di Mare \$20.25

Loaded with shrimps, scallops and mussels in our cajun cream sauce

Lasagna \$16.25

Pasta layers baked with meat sauce and blended cheeses

Angel Hair al Funghi \$15.75

Delicate angel hair pasta with portobello and field mushrooms in a vegetable au jus.

Linguine Romero \$19.50

With shrimps, scallops, diced onions and sweet peppers in a sherry cream sauce

Linguine Bolognese \$16.25

Linguine noodles with home made meat sauce. Also try it topped with blended cheeses - add \$ 3

Fettuccine Alfredo \$16.50

Fettuccine noodles in a parmesan cream sauce. Add chicken for \$ 3

Manicotti \$16.25

Home made crepes filled with spinach and ricotta cheese, topped with tomato sauce and blended cheeses

Woolwich Fettuccine \$18.50

Fettuccine noodles with grilled chicken, roasted red pepper, portobello mushrooms, and Woolwich Dairy goat cheese in tomato cream sauce.

Entrées

Chicken Souvlaki	\$18.95
Served with Greek Salad, rice and fries	
Lamb Souvlaki	\$19.95
Served with Greek salad, rice and fries	
Veal Amatricana	\$18.25
Veal Scallopine with bacon, onions, garlic and white wine in tomato sauce. With potatoes and fresh vegetables.	
Honey Pecan Chicken	\$17.95
Breaded chicken breast topped with a honey and pecan butter and served with rice and vegetables.	
Veal Gypsy	\$18.95
Veal scallopine with onions, mushrooms and sweet peppers in a red wine sauce. Served with potatoes and vegetables.	
Chicken Piccante	\$18.50
Pan seared chicken breast with a spicy chipotle cream, potatoes and vegetables.	
Chicken Parmigiana	\$18.25
Breaded chicken breast topped with tomato sauce and cheese and served with pasta and vegetables.	

Steaks & Seafood

Striploin Steak	\$25.95
A 10 Oz cut of Black Angus beef grilled to your liking and served with potatoes and vegetables.	
Steak & Lobster	\$39.95
Our 10 Oz Black Angus striploin with a 6 Oz rock lobster tail. Potatoes, rice and vegetables.	
Moroccan Shrimp	\$19.95
Tiger shrimps, sautéed with roasted vegetables and Moroccan spices in a tomato cream sauce. Served on a bed of rice.	
North Shore Trout	\$18.25
Pan seared fillet with a maple butter, rice and vegetables.	
Almond Crusted Sole	\$19.95
Baked and served with rice and vegetables.	
Lobster Tails	\$1 - 22.95 2 - 39.95
6 Oz lobster tail, broiled and served with dipping butter, rice, potatoes and vegetables	