

## APPETIZERS

AMALFI FLATBREAD . . . . . 17

Goat cheese, sun-dried tomatoes, sautéed spinach,  
mild Italian crumbled sausage  
~ add Gluten Free \$5

BROCCOLI RABE . . . . . 12

Sautéed with garlic & olive oil served with flatbread  
points

GARLIC BREAD . . . . . 8

HOUSE ROASTED PEPPERS . . . . . 10

served with flatbread points

MUSHROOM QUINOA . . . . . 9

Red and white quinoa, crimini mushrooms, shallots and  
olive oil

SOUP DE JOUR . . . . . 7

SALMON CARPACCIO . . . . . 16

Smoked Atlantic salmon with capers, arugula and red  
onion served with a creamy dill sauce

SHRIMP COCKTAIL . . . . . 12

Jumbo shrimp with house-made cocktail sauce

SIMPLY VEG FLATBREAD . . . . . 17

Roasted artichokes, sautéed spinach, roasted Cremini  
mushrooms, tomatoes, roasted peppers, goat cheese,  
extra virgin olive oil drizzle  
~ add Gluten Free \$5

UPTOWN FLATBREAD . . . . . 16

Brie, onion jam, granny smith apples, roasted garlic,  
sweet balsamic drizzle  
~ add Gluten Free \$5

## SALADS

CAESAR . . . . . 13

Romaine lettuce, fresh house-made Caesar dressing,  
house seasoned croutons, shaved Parmigiano

CITRUS SALMON . . . . . 17

Grilled salmon with orange glaze, quinoa salad,  
cucumber, red onion, tomatoes, roasted corn, mint,  
toasted oats, and mixed greens in a ginger citrus  
vinaigrette

ROASTED BEET . . . . . 15

Roasted beets, onions, bacon topped with herb  
breaded goat cheese served over farm fresh greens in  
ginger citrus vinaigrette

TOMATO MOZZARELLA CAPRESE . . . . . 15

House-made mozzarella, ripe tomatoes, basil, pesto  
vinaigrette, sweet balsamic drizzle, light mixed greens

## PASTA

Entrées served with house salad with balsamic vinaigrette or a cup of soup de jour

EGGPLANT ROLLATINI . . . . . 23

Eggplant rolled with ricotta cheese topped with  
mozzarella in marinara sauce served with spaghetti

GLUTEN FREE PRIMAVERA . . . . . 23

Gluten Free Penne sautéed with olive oil, garlic with  
seasonal vegetables.

ROSA VERDE . . . . . 25

Rigatoni sautéed with sausage, fresh grape tomatoes,  
red onions, arugula topped with goat cheese

RIGATONI CALABRESE . . . . . 24

Rigatoni sautéed with pancetta bacon, asparagus,  
shallots, fresh tomatoes, roasted garlic, cream and  
Reggiano cheese  
~ add chicken 5 add shrimp 8

SPAGHETTI MARINARA . . . . . 23

Spaghetti marinara served with two meatballs and  
garlic bread