

APPETIZERS

- **Olives and cheese:**.....\$ 10.00
Greek olives and feta cheese marinate with herbs.
- **Burrata with arugula :**.....\$ 14.50
Fresh creamy mozzarella served with arugula and tomato salad
drizzled with balsamic reduction.
- **Beef Carpaccio*:**\$14.50
Thinly sliced raw beef, arugula, caper berries, shaved parmesan,
special house dressing.
- **Swordfish Carpaccio *:**.....\$16.00
Thinly sliced, topped with fennel drizzled with lemon and extra
virgin olive oil dressing.
- **Fritto misto:**.....\$14.00
Deep fried shrimp and squid served with tartar sauce
- **Dolmathakia :**.....\$12.50
stuffed grape leaves with rice and herbs served with hollandaise sauce.
- **Saganaki :**.....\$12.50
pan seared melted Greek cheese topped with cherry tomato and fresh oregano.
- **Mediterranean hummus platter:**.....\$12.50
Roasted bell peppers hummus, classic hummus and lime cilantro hummus served
with pita bread. (Food dip made with chickpeas, tahini, olive oil, lemon juice and garlic).
- **Casanova Platter:**.....\$30.00
Selection of imported Italian meats, imported cheese, artichokes,
Greek olives and hummus minimum for two.

SALAD & SOUPS

- **Soup of the day.**\$8.50
- **Lentil soup:**\$8.50
home made fresh lentil and vegetable soup.
- **Garden salad:**\$10.95
lettuce, cherry tomato, and balsamic vinaigrette.
- **Cesar salad:**.....\$11.95
Freshly romaine hearts, shaved with parmesan cheese, focaccia
croutons tossed with house made Cesar dressing.
- **Greek salad:**.....\$12.95
Lettuce, cucumber, pitted kalamata olives, red onions, ripe tomato,
feta cheese, drizzled with lemon dressing.
- **Salade Nicoise:**.....\$13.95
Red leaf lettuce, tuna, hardboiled eggs, green beans, potatoes, ripe tomato,
black olives and anchovies, drizzled with champagne vinaigrette.
- **Crispy Bacon Spinach Salade.**.....\$12.95
Baby spinach with crispy bacon, bottom mushrooms and dried cranberry,
drizzled with blue cheese dressing

Add grilled chicken \$6, grilled shrimp \$8 to any order.

Pasta, Lasagna & Risotto

Add grilled chicken \$6, grilled shrimp \$8 to any order

- **Angel hair tomato basil:**.....\$13.95
Tossed with plum tomato, fresh basil, garlic and olive oil.
- **Timballo:**.....\$14.95
gratin pasta with basil, cream and parmesan cheese.
- **Lasagna:**.....\$16.00
Layers of pasta, baked with meat ragu and besciamelle sauce,
topped with melted mozzarella cheese.
- **Canneloni di pollo gratinati**.....\$ 15.95
Stuffed tube pasta with chicken, sundried tomato, ricotta cheese and mozzarella
- **Gnochi alla sorrentina**.....\$ 15.95
Potato dumplings with tomato sauce and basil, topped with mozzarella cheese
- **Penne Greek style:**.....\$16.50
Tossed with garlic, mushrooms, spinach, sundries tomato, caramelized onions,
feta cheese, pine nuts and olive oil.
- **Fettuccine with meat sauce:**\$16.95
Fettuccine pasta tossed with our meat ragu and parmesan cheese.
- **Fettuccine Casanova:**.....\$16.95
Fettuccine pasta sautéed with mushrooms, bacon, chicken tender,
pear tomatoes and arugula in a light cream sauce.
- **Cheese Ravioli**.....\$ 16.95
Ravioli stuffed with cheese, sautéed with tomato cream sauce
- **Wilde mushroom Ravioli :**.....\$ 18.00
sautéed with brown butter and sage.
- **Shrimp Ravioli :**.....\$ 22.00
stuffed with shrimp sautéed with creamy saffron sauce.
- **Linguine Mare Nostrum:**.....\$ 24.00
Linguine pasta tossed with clams, Mediterranean mussels, shrimp and scallops in a light spicy tomato sauce.
- **Risotto Rialto:**.....\$ 24.00
Arborio rice risotto style with zucchini julienne and shrimp.
- **Risotto beef tenderloin:**..... \$ 24.00
Arborio rice risotto style with sliced beef tenderloin and plums tomato and thyme.

CHILDREN MENU \$7.99

- **Smile pizza**.....\$ 7.99
traditional margherita with French fries.
- **Chicken fingers with French fries**.....\$ 7.99
- **Penne pasta with marinara and parmesan cheese with meatballs**.....\$ 7.99

ENTREES

- **Chicken Parmigiana:**.....\$ 20.95
Boneless chicken breast breaded, and baked with mozzarella cheese and tomato sauce, served with spaghetti.
- **Chicken shish Kabobs:**.....\$ 22.50
Marinated chicken breast and bell peppers, grilled on a skewer, served with rice pilaf, hummus and yogurt cucumber sauce.
- **Cajun shrimp skewer:**.....\$24.50
grilled shrimps over creamy fettuccine pasta tossed with arugula.
- **Veal Piccata:**.....\$29.00
Veal scaloppini, sautéed with capers in white wine lemon sauce, served with spaghetti.
- **Eggplant mussaka:**.....\$16.00
Baked sliced eggplants, alternated with ricotta cheese, topped with tomato sauce and melted mozzarella.
- **Grilled Flat Iron Steak *:**.....\$ 29.00
This is our signature steak, seasoned and char-grilled to perfection, served with fire roasted veggie and potatoes.
- **Grilled NY Steak***\$ 31.00
served with fire roasted veggies and potatoes.
- **Beef Filet Au Vin *:**.....\$ 34.00
Grilled beef tenderloin filet, sautéed with shitakes mushrooms and red wine reduction, served with fire roasted veggies and potatoes.
- **Beef shish-kabobs*:**.....\$24.50
marinade beef tenderloin grilled on a skewer, served with rice pilaf, hummus and yogurt cucumber sauce.
- **Lamb Chops *:**.....\$32.00
Grilled marinated Lamb chops, served with mint jelly, rice pilaf and sautéed lemon garlic spinach
- **Lobster Supreme:**.....\$32.00
Pan seared Lobster tail, served with linguine tossed with shrimp, green onions, cherry tomato in a light spicy garlic sauce.
- **Mediterranean Baked Sea Bass :**.....\$32.00
Baked Sea Bass filet, sautéed with artichokes, pear tomato, garlic, lemon zest and parsley in a white wine sauce, served with roasted potatoes and veggies.
- **Herbs crusted grill salmon *:**.....\$24.50
Drizzled with Salmoriglio sauce, served with roasted potatoes and veggie.
- **Sautee Mediterranean mussels:**.....\$16.00
served with cous cous in a spicy white wine broth.

SIDES

Fire roasted veggie..... \$ 6.00

French fries..... \$ 5.00

Roasted potatoes.\$ 5.00

Rice pilaf.\$ 6.00

FOCACCE

- **Margherita:**.....\$13.95
Fresh tomato sauce, mozzarella cheese, topped with basil.
- **Pepperoni:**..... \$15.50
Fresh tomato sauce, spicy pepperoni, bell peppers, mozzarella cheese and onions.
- **Vegetarian:**..... \$15.50
Eggplant, zucchini, artichokes, mushrooms, fresh tomato and mozzarella cheese.
- **White:**..... \$16.95
Crispy thin-crust focaccia with chicken, black olives, fresh rosemary and mozzarella cheese.
- **Alba:**.....\$ 16.95
Fresh tomato sauce, mozzarella cheese, slices prosciutto topped with arugula.
- **Vittoria:**..... \$16.95
White focaccia with mozzarella cheese, truffle artichokes paste, artichokes hearts, pear tomato, basil and parmesan cheese.
- **Mare Nostrum:**..... \$19.00
Tomato sauce, fresh mozzarella cheese topped with Manila clams, Mediterranean mussels and lump crab meat.

DESSERT \$ 7.50

- **Filo dough cheesecake:**.....\$ 7.50
Classic cheesecake crusted with filo dough, almond and honey.
- **Dark Chocolate brownie:**.....\$ 7.50
Served with vanilla gelato and chocolate syrup.
- **Tiramisu:**.....\$ 7.50
Alternating layer of zabaione and espresso, drenched lady fingers biscuit with a hint of liqueur flavoring.
- **Profiteroles:**.....\$ 7.50
Cream puffs filled with crème Chantilly, covered with chocolate syrup.
- **Affogato al caffè:**.....\$ 7.50
Vanilla ice cream, drowned with espresso coffee.
- **Strawberries Kiss**.....\$ 8.95
Stuffed with fresh and pure strawberries, chocolate syrup, powder sugar, wiped cream
- **Banana Split**..... ..\$ 8.95
Spread with Banana pure & nutella, topped with fresh banana caramelized walnuts

BEVERAGES

Hot

- Espresso \$ 4.00
- Double Espresso..... \$6.00
- Cappuccino\$6.00
- Coffee / Hot Tea\$3.50

Cold

- Panna Water / San Pelegrino ..\$7.50
- Orange Juice\$4.00
- Soft Drink / Iced Tea\$3.50

* Thoroughly cooking food animal origin, including but not limited to beef, eggs, fish, lamb, milk poultry or shell stock reduced the risk of food borne illness. Young children, the elderly and individuals with certain health condition may be at higher risk if these foods are consumed raw or undercooked.

Chef executive: DANIELE DOTT

WINE & BEER LIST

○ White Wine By Glass

- Sauvignon Blanc Esk Valley.....\$ 11.00
- Riesling Chateau Ste Michele.....\$ 10.00
- Chardonnay Tormaresca delle puglie.....\$ 10.00
- Prosecco Mionetto.....\$ 12.00
- Pinot Grigio Villa Pozzi.....\$ 10.00
- Moscato Villa Pozzi.....\$ 9.00

○ Red Wine By Glass

- Chianti Santa Christina\$ 10.00
- Cabernet Sauv. Villa Pozzi.....\$ 10.00
- Merlot Fini.....\$ 10.00
- Pinot Noir Garnet\$ 13.00

Beers

- Miller Light.....\$ 6.00
- Corona.....\$ 7.00
- New Castle.....\$ 7.00
- Moretti lager.....\$ 7.00
- Peroni\$ 7.00
- Samuel Adams.....\$ 7.00

White Wine

- Chardonnay Tormaresca delle Puglie\$ 39.00
- Pinot Grigio Santa Margherita.....\$ 55.00
- Chardonnay Mer Soleil Silver by Caymus.....\$ 69.00
- Sauvignon Blanc Esk Valley\$ 44.00
- Reisling Chateau Ste Michele.....\$ 36.00
- Prosecco Mionetto.....\$ 44.00
- Moscato Villa Pozzi.....\$ 39.00
- Brachetto Rosa Regale Banfi.....\$ 39.00
- Chardonnay Far Niente Napa Valley.....\$ 100.00

Red Wine

- Cabernet Sauv.Villa Pozzi\$ 39.00
- Merlot Sterling Napa Valley.....\$ 65.00
- Pinot Noir Belle Glos Meiomi.....\$ 64.00
- Chianti Classico Toscolo\$ 49.00
- Sup.Tuscan Sangiovese Belnero Banfi\$ 85.00
- Brunello di Montalcino Castiglion\$ 79.00
- Amarone della Valpolicella.....\$ 79.00
- Chianti Classico riserva Villa Antinori.....\$ 90.00
- Chianti Riserva Melini.....\$ 49.00
- Jordan Cabernet Sauvignon.....\$ 110.00
- Montepulciano Abruzzo\$ 50.00
- Barolo Riversanti.....\$ 79.00
- Simi Cabernet sauv Alexander valley.....\$ 73.00

