

APPETIZERS

Sauteed Mushrooms

\$11

Button mushrooms sauteed in butter, garlic, white wine & cream

Fried Calamari

\$14

Calamari steaks breaded in panko & served with tarter sauce

Fried Zucchini

\$11

Panko Breaded and fried zucchini rounds

Gorgonzola & Pancetta Fries

\$12

Fried potato rounds topped with crispy pancetta & gorgonzola cheese

Sita

\$16

Grilled filet mignon kabobs with flat bread

Coconut Prawns

\$15

Jumbo prawns panko breaded in sweetened coconut. served with red pepper chutney

Prawns Cocktail

\$16

Prawns tossed in house cocktail sauce & served with toasted crostini

Braised Meatballs

\$14

Italian beef meatballs in homemade marinara topped with provolone & parmesan cheese

SOUP & SALAD

MINISTRONE

Homemade Italian meat and vegetable soup

\$12

HOUSE SALAD

Romaine and Iceberg lettuce with olives, cucumbers, carrots, roasted red peppers, kidney beans, chick peas, red onions, salami & creamy house italian dressing.

\$14

CAESAR SALAD

Romaine lettuce tossed with garlic croutons, aged pamesan cheese & creamy Caesar dressing (anchovy upon request | add chicken \$4 | add shrimp \$5)

\$14

PASTA & GRAIN

Three course option includes minestrone soup & house salad (additional \$6)

SPAGHETTI

Spaghetti tossed in porcini meat sauce. (meatballs \$2 each)

\$16

LASAGNA

Homemade lasagna layered with meat sauce, ricotta, fresh mozzarella & parmesan cheese.

\$22

FARMERS SPECIAL

Large beef short rib stewed in an italian wine sauce. Served with homemade pappardelle pasta or creamy polenta.

\$28

BEEF STROGANOFF

Braised beef tenderloin with mushrooms, sour cream & Brandy. Tossed with pappardelle pasta.

\$26

FETTUCCHINE ALFREDO

Homemade fettuccine in classic alfredo sauce (add chicken \$4 | add shrimp \$5)

\$18

PESTO SEAFOOD PASTA

Homemade fettuccine in a mildly spicy creamy pesto sauce with cherry tomatoes, calamari, prawns & seared salmon.

\$24

LINGUINE WITH CLAMS

Clam meat and shelled clams sauteed in white wine, cream, red pepper flakes & garlic. Tossed with linguine.

\$24

RAVIOLI

Homemade ravioli filled with spinach, swiss chard, beef & pork. Served with your choice of meat sauce, creamy pesto or alfredo.

\$19

THREE CHEESE RAVIOLI

Homemade ravioli stuffed with provolone, ricotta and parmesan cheese. Served with your choice of meat sauce, creamy pesto or alfredo.

\$18

WILD MUSHROOM RAVIOLI

Ravioli stuffed with portabella mushrooms and mascarpone cheese, tossed in a wild mushroom and wine reduction.

\$20

MUSHROOM & PANCETTA RISOTTO

Creamy risotto with portabella & button mushrooms. Topped with fried pancetta bacon

\$20

HOMEMADE GNOCCHI

Homemade italian potato dumplings served with your choice of bolognese, creamy pesto or gorgonzola sauce.

\$18

SAUTEE

Served with sauteed vegetables & choice of basil pesto pasta, italian meat pasta, french fries or baked potato.
Three course option includes minestrone soup & house salad (additional \$6)

MARSALA Veal or chicken sauteed with mushrooms, olives, garlic, chicken stock and marsala wine (add \$5 for veal)	\$24
PICCATA Veal or chicken sauteed with lemon, capers, butter, chicken stock & white wine (add \$5 for veal)	\$24
SCALOPPINI Veal or chicken sauteed with mushrooms, garlic, chicken stock & white wine (add \$5 for veal)	\$24
PARMESAN Veal, chicken or eggplant breaded & sauteed in chicken stock, wine and house tomato sauce. Topped with parmesan & jack cheese. (add \$5 for veal)	\$26
SWEET BREADS Veal sweet breads sauteed in butter, garlic, marsala & white wine	\$24
SCAMPI Large prawns sauteed in butter, garlic, white wine & stock.	\$24
PRAWN SAUTEE Large breaded prawns sauteed in butter, garlic, white wine & stock.	\$24

CHAR-BROILER

Served with sauteed vegetables & choice of basil pesto pasta, italian meat pasta, french fries or baked potato.
Three course option includes minestrone soup & house salad (additional \$6)

RIBEYE 16oz choice cut ribeye served with a creamy peppercorn sauce	\$36
SALMON Fresh salmon filet grilled and served with our daily sauce	\$26
BRICK HOUSE BURGER 1/2 pound hand pressed ground chuck served on a toasted bun. topped with american cheese, lettuce, tomato, red onion, mayo & mustard.	\$14

DESSERT

SPUMONI GELATO Rum gelato blended with ground toasted pistachios & candied fruit	\$8
CHOCOLATE MOUSSE Bittersweet chocolate mousse topped with fresh whipped cream	\$8
CHEESECAKE Old fashioned cheesecake served with chocolate and caramel sauce	\$9
APPLE CRISP Apples, walnuts & rum raisins baked with an oatmeal crisp. Topped with vanilla bean ice cream and caramel sauce.	\$9

\$ 5.00 charge for shared or split orders
\$ 1.50 charge per person for cake cutting
\$ 15.00 corkage fee for standard bottles of wine

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness