

# APPETIZERS

**Sauteed Mushrooms**  
\$12  
Button mushrooms sauteed in butter, garlic, white wine & cream

**Gorgonzola Pancetta Fries**  
\$14  
Fried potato rounds topped with crispy pancetta & gorgonzola cheese

**Fried Calamari**  
\$16  
Calamari steaks breaded in panko & topped with parmesan cheese

**Coconut Prawns**  
\$16  
Jumbo prawns panko breaded in sweetened coconut. Served with red pepper chutney

**Braised Meatballs**  
\$16  
Italian beef meatballs in homemade marinara topped with provolone & parmesan cheese

**Fried Zucchini**  
\$12  
Panko breaded and fried zucchini rounds

**Prawns Cocktail**  
\$16  
Prawns tossed in house cocktail sauce & served with toasted crostini

**Sita**  
\$18  
Grilled filet mignon kabobs served with flat bread

## SOUPS & SALAD

**MINISTRONE** \$12  
Homemade Italian meat & vegetable soup. Served with unlimited bread & garlic butter

**HOUSE SALAD** \$15  
Romaine & iceberg lettuce with olives, cucumbers, carrots, roasted red bell peppers, kidney beans, chick peas, red onions, salami & house Italian dressing

**CAESAR SALAD** \$15  
Romaine lettuce tossed with garlic croutons, aged parmesan cheese & creamy Caesar dressing

## PASTA & GRAIN

*3 Course Option includes Minestrone Soup and House Salad (Add \$6)*

**SPAGHETTI** \$16  
Spaghetti tossed in porcini & meat sauce (Add meatball \$2 each)

**FETTUCINE ALFREDO** \$18  
Homemade fettuccine in classic alfredo sauce (Add chicken or shrimp \$4)

**HOMEMADE GNOCCHI** \$18  
Choice of sauces - creamy pesto, Bolognese or creamy gorgonzola sauce

**RAVIOLI** \$20  
Homemade spinach, swiss chard, beef & pork stuffed ravioli  
Tossed in your choice of meat sauce, creamy pesto or alfredo

**THREE CHEESE RAVIOLI** \$20  
Ravioli stuffed with provolone, ricotta and parmesan cheese.  
Tossed in your choice of meat sauce, creamy pesto or alfredo

**LASAGNA** \$22  
Homemade lasagna noodles layered with meat sauce, ricotta, fresh mozzarella & parmesan cheeses

**MUSHROOM & PANCETTA RISOTTO** \$22  
Creamy risotto with portabella & button mushrooms. Topped with fried pancetta

**BEEF STROGANOFF** \$26  
Braised beef tenderloin with mushrooms, sour cream & brandy.  
Tossed with homemade pappardelle pasta

**PESTO SEAFOOD PASTA** \$26  
Homemade fettuccine in a mildly spicy creamy pesto sauce with cherry tomatoes, calamari, prawns, & seared salmon

**LINGUINE WITH CLAMS** \$26  
Clam meat and shelled clams sautéed in white wine, cream, red pepper flakes & garlic.  
Tossed with linguine

**FARMERS SPECIAL** \$30  
Large beef short rib stewed in an Italian wine sauce.  
Served with homemade pappardelle pasta or creamy polenta

\$5.00 Charge For Split or Shared Orders  
\$1.50 Charge Per Person For Cake Cutting Fee  
\$15.00 Corkage Fee for 750ml Bottles of Wine

## SAUTEES

Sautee Items are served with sautéed vegetables & choice of Basil Pesto Pasta, Italian Meat Pasta, French Fries, or Baked Potato. 3 Course Option includes minestrone soup & house salad (add \$6)

<b>MARSALA</b>	\$26
Chicken or Veal sautéed with mushrooms, olives, garlic, chicken stock & marsala wine (Veal add \$5)	
<b>PICCATA</b>	\$26
Chicken or Veal sautéed with lemon, capers, butter, chicken stock & white wine (Veal add \$5)	
<b>SCALOPPINI</b>	\$26
Chicken or Veal sautéed with mushrooms, garlic, chicken stock & white wine (Veal add \$5)	
<b>PARMESAN</b>	\$26
Chicken or Veal or eggplant breaded & sautéed in chicken stock, wine and house tomato sauce Topped with jack and parmesan cheese (Veal add \$5)	
<b>SWEET BREADS</b>	\$26
Veal sweet breads sautéed in butter, garlic, marsala & white wine	
<b>SCAMPI</b>	\$26
Large prawns sautéed in butter, garlic & white wine	
<b>PRAWN SAUTEES</b>	\$26
Large breaded prawns sautéed in butter, garlic, white wine & stock	
<b>VEAL SALTIMBOCCA</b>	\$32
Crispy veal rolled with honey ham and swiss cheese. Served with sherry cream sauce and brown butter gnocchi <i>*Automatically served with gnocchi as a side</i>	

## CHAR-BROILER

Sautee Items are served with sautéed vegetables & choice of Basil Pesto Pasta, Italian Meat Pasta, French Fries, or Baked Potato. Three Course Option includes minestrone soup & house salad (add \$6)

<b>FILET MIGNON</b>	\$40
8oz bacon wrapped filet served with a tarragon bearnaise sauce	
<b>RIBEYE</b>	\$40
16oz boneless choice cut ribeye	
<b>LAMB CHOPS</b>	\$36
Grilled rack of lamb, cut and served with a mint chimichurri sauce	
<b>PORK CHOP</b>	\$30
18oz bone in pork chop topped with apple gastrique	
<b>SALMON</b>	\$28
Fresh salmon filet grilled and served with our daily sauce	
<b>BRICK HOUSE BURGER</b>	\$16
Half pound hand pressed ground chuck served on a toasted brioche bun Topped with American cheese, garlic aioli, tomato, red onion & lettuce <i>*Automatically served with fresh cut French Fries</i>	
<b>PRIME RIB SPECIAL (Friday &amp; Saturday nights only)</b>	\$36
12oz slow roasted prime rib. Served with a side of au jus and creamy horseradish <i>*End cuts limited. Available upon request</i>	

## BEVERAGES

<b>SOFT DRINKS (Free Refills)</b>	\$3
Fountain: Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper, Lemonade	
<b>COFFEE &amp; TEA (Free Refills)</b>	\$3
Regular, Decaf, Iced Tea, Hot Tea	
<b>Juice (No Free Refills)</b>	\$3
Orange, Apple, Cranberry, Pineapple, Grapefruit	
<b>Milk (No Free Refills)</b>	\$3
Whole, Chocolate, Hot Chocolate	
<b>Sparkling Water (No Free Refills)</b>	\$3
Perrier	

\$5.00 Charge For Split or Shared Orders  
\$1.50 Charge Per Person For Cake Cutting Fee  
\$15.00 Corkage Fee for 750ml Bottles of Wine