

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

SAUTEE

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)

MARSALA	\$26
Chicken or Veal sautéed with mushrooms, olives, garlic, chicken stock & marsala wine (Veal add \$5)	
PICCATA	\$26
Chicken or Veal sautéed with lemon, capers, butter, chicken stock & white wine (Veal add \$5)	
SCALOPPINI	\$26
Chicken or Veal sautéed with mushrooms, garlic, chicken stock & white wine (Veal add \$5)	
PARMESAN	\$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)	
SWEET BREADS	\$26
Veal sweet breads sautéed in butter, garlic, marsala & white wine	
SCAMPI	\$26
Large prawns sautéed in butter, garlic & white wine	
PRAWN SAUTEE	\$26
Large breaded prawns sautéed in butter, garlic, white wine & stock	

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)

FILET MIGNON	\$40
8oz bacon wrapped filet mignon grilled to perfection	
RIBEYE	\$40
16oz boneless choice cut ribeye	
LAMB CHOPS	\$36
Grilled rack of lamb, cut and served with chefs choice sauce	
PORK CHOP	\$30
18oz bone in pork chop topped with gorgonzola topper	
SALMON	\$28
Fresh salmon filet grilled and served with our daily sauce	
BRICK HOUSE BURGER	\$16
Half pound hand pressed ground chuck served on a toasted brioche bun Topped with American cheese, mayo, mustard, tomato, red onion & lettuce <i>*Automatically served with fresh cut French Fries</i>	
PRIME RIB SPECIAL (Friday & Saturday nights only)	\$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

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

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\$15.00 Corkage Fee for 750ml Bottles of Wine