

## Appetizers

**Goat Cheese Pomodoro** – Seasoned & breaded goat cheese medallions served with kalamata olive pomodoro sauce & toasted crostinis. 11.99

**Zucchini Fritti** – Breaded zucchini straws, fried to perfection & served with house-made marinara. 10.99

**Stuffed Banana Peppers** – Slow roasted banana peppers stuffed with hot Italian sausage. Baked to order with house made marinara & mozzarella cheese & served with garlic bread. 11.99

**Hummus Sampler** - Baked flatbread served with tzatiki sauce, tabbouleh salad, jalapeno, roasted red pepper, and spicy black bean hummus. 11.99

**Charcuterie Plate** – Sliced Italian meats, roasted tomatoes, olives and toasted crostinis. 24.99

**Spinach & Artichoke Dip** – Homemade spinach & artichoke dip served with baked flatbread. 11.99

**Calamari Fritti** – Lightly breaded calamari fried golden brown & served with a lemon pepper aioli & marinara sauce. 11.99

**Grilled Portobello Mushrooms** – Marinated grilled portobello mushrooms served with sautéed spinach & a garlic aioli dipping sauce. 10.99

**Heirloom Tomato & Goat Cheese Bruchetta** – Toasted baguette topped with heirloom tomatoes, goat cheese, fresh basil and a balsamic glaze. 11.99

## Soup & Salads

**Italian Chopped Salad** – Classic “*Italian Style*” chopped salad served with mixed lettuce, diced tomatoes, sliced olives, red onions & feta cheese tossed with a home made Italian vinaigrette. 3.99

**Caesar Salad** – Traditional Caesar salad, served with parmesan crisps & homemade Caesar dressing. 3.99

**Insalata Vite** – Field greens red onions, & candied pecans, tossed with a red wine vinaigrette & topped with feta cheese. 3.99

**Wedge Salad** – Iceberg wedge topped with bacon, pecans, bleu cheese crumbles and a green goddess dressing, accompanied with a zbeet and red onion salad. 5.99

**\*Steak Salad** – 4oz Filet Mignon medallion served atop mixed greens with house made bleu cheese dressing, chopped bacon, diced tomatoes, hard boiled eggs, & crispy red skin potato wedges. 18.99

**\*Grilled Salmon Salad** – Grilled Atlantic Salmon served with a mixture of field greens, tomatoes, grilled asparagus & feta cheese tossed with a balsamic vinaigrette. 17.99

**C & S Salad** – Grilled Chicken and Shrimp served atop field greens, dried cranberries, diced red onions, feta cheese & tossed with a red wine vinaigrette. 17.99

**Lobster Bisque** – Creamy lobster bisque finished with sherry wine & fresh lobster. 6.99

## Brick Oven Pizzas & Flatbreads

**Traditional Cheese Pizza** – Hand crafted dough topped with fresh marinara shredded mozzarella & parmesan cheeses. 11.99

**Pepperoni & Banana Pepper Pizza** – Pepperoni pizza with sliced banana peppers, mozzarella cheese & a spicy marinara sauce. 13.99

**Salsiccia Pizza** – Hot Italian sausage, caramelized onions, mozzarella cheese & a spicy marinara 13.99

**Margherita Pizza** – Herb brushed pizza crust topped with mozzarella cheese, thinly sliced tomatoes, fresh mozzarella & julienne basil. 12.99

**Tuscan Flatbread** – “Thin crust” pizza dough topped with mozzarella cheese, sliced tomatoes, parmesan cheese & topped with field greens tossed in balsamic vinaigrette. 13.99

**Mediterranean Flatbread** – “Thin crust” pizza dough topped with mozzarella cheese, grilled chicken, oven roasted tomatoes, sautéed spinach & feta cheese. 13.99

## Pasta

**Pasta LuLu** – Grilled chicken, spinach & rigatoni pasta tossed together in a gorgonzola cream sauce. 16.99

**Spaghetti Bolognese** – Traditional spaghetti and meat sauce. 15.99

**Pasta Vite** – Grilled marinated chicken sautéed in a very light chicken bery sauce tossed together with oven roasted tomatoes, spinach, feta cheese, & rigatoni pasta. Topped with pesto bread crumbs. 16.99

**Blackened Scallop Pasta** – Blackened jumbo scallops served on a bed of linguini tossed in a gorgonzola cream sauce with artichokes, tomatoes and fresh spinach. 19.99

**Pasta Sophia** – Grilled chicken, sliced mushrooms, & spinach with rigatoni pasta tossed together in a roasted red pepper cream sauce. 16.99

**Shrimp & Lobster Arrabbiatta** – Sautéed Shrimp & Lobster tossed in a spicy pomodoro sauce with capellini pasta. Topped with pesto bread crumbs. 19.99

**Capellini Pomodoro** – Grilled chicken in a fresh Italian tomato sauce tossed with capellini pasta & topped with pesto bread crumbs. 16.99

**Shrimp Diavola** – Pan seared shrimp & spinach tossed in a spicy tomato cream sauce with penne. 18.99

## Griglia LaVite

**\*Filet** – 8oz USDA Choice grilled filet mignon served with fresh green beans & root vegetable mashed potatoes. 31.99

**\*New York Strip Steak** – 14oz hand-cut strip steak served with fresh green beans & root vegetable mashed potatoes. 28.99

**Rack of Lamb** – Pan seared rack of lamb served with root vegetable mashed potatoes, grilled asparagus and topped with a rosemary marsala sauce. 28.99

**\*Ribeye** – Chef carved 14oz ribeye served with root vegetable mashed potatoes, onion straws & asparagus. 28.99  
Add Bleu Cheese \$1.50. Or Add Mushrooms or Caramelized Onions .....\$1.00

## Specialties

**Lasagna** – Hearty homemade lasagna stuffed with bolognese & seasoned ricotta filling. A family tradition! 17.99

**Seafood Cannelloni**- House made cannelloni stuffed with shrimp, lobster, crab meat, spinach and seasoned ricotta cheese topped with mozzarella cheese and baked in a sherry cream sauce. 23.99

**Chicken Milan** – Italian breaded chicken lightly pan seared & baked to a golden brown with a fresh mozzarella topping. Served with herb linguine & marinara sauce. 19.99

**Veal or Chicken Marsala** – Your choice. Italian breaded veal or chicken lightly pan fried and baked golden brown topped with a mushroom marsala. Served with herb linguine. 19.99

## Seafood

**\*Grilled Salmon** – 8 oz grilled Atlantic Salmon topped with an orange barbecue glaze. Served with wild rice & asparagus. 21.99

**Mahi Mahi** – Grilled Mahi Mahi resting on a bed of Mediterranean orzo topped with an artichoke caponata and balsamic glaze. 24.99

**Grilled Prawns & Scallops** – Grilled prawn & jumbo scallop kabobs served over a Mediterranean orzo salad & topped with a lemon basil beurre blanc. 26.99

**Swordfish** – Grilled swordfish served over traditional beans and greens topped with a pesto compound butter and a zucchini fritter. 24.99

Consumer Advisory

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical condition