
Our Italian Grill Appetizers

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| Chef's Soup of the Day | \$3.95 |
| <i>Using unique and traditional recipes, freshly prepared daily by our Executive Chef</i> | |
| French Onion au Gratin | \$5.95 |
| <i>A time honored classic(ours has a loyal following!), laced with imported sherry and served by the crock</i> | |
| Crispy Fried Ravioli | \$8.95 |
| <i>Breaded cheese raviolis, fried golden brown and served with sides of our tomato and alfredo sauces for dipping</i> | |
| Mussels Di Toscano | \$9.95 |
| <i>Two dozen blue mussels steamed with fresh garlic, lemon, basil, and diced plum tomato</i> | |
| Calamari Fritte | \$8.95 |
| <i>Lightly breaded tender calamari served with zesty marinara sauce for dipping</i> | |
| Focaccia Genovese | \$7.95 |
| <i>A generous portion of rustic focaccia bread topped with sun-dried tomato pesto and shaved parmigiano, baked until bubbly</i> | |
| Coconut Shrimp | \$9.95 |
| <i>Large gulf shrimp in a tasty coconut breading, deep fried golden brown and served with an orange-apricot dipping sauce</i> | |
| Antipasti | \$11.95 |
| <i>A selection of imported cheeses and meats served with fresh fruit, warm bread and crackers (enough for two)</i> | |

Specialty Salads and Amazing Burgers

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| Italian Grill Chicken Salad | \$10.95 |
| <i>Fresh mixed greens, grape tomatoes, roasted yellow peppers and crumbled gorgonzola, topped with grilled strips of Italian marinated chicken breast and served with our Chef's honey mustard vinaigrette on the side</i> | |
| Bellavista Salad | \$10.95 |
| <i>Mixed greens, banana peppers, ripe olives, grape tomatoes and shaved parmesan tossed in our house Italian dressing and topped with grilled chicken breast, or substitute sautéed shrimp for an additional \$2.00</i> | |
| Bravo Burger | \$11.95 |
| <i>A house specialty, 1/2 lb of Angus beef seasoned and grilled to perfection, topped with roasted red peppers and melted fontina cheese on a toasted ciabatta roll with lettuce, tomato, red onion and dijon mayo, served with french fries</i> | |
| Tuscan Burger | \$11.95 |
| <i>1/2 lb of Angus beef seasoned and grilled to your liking, topped with sautéed mushrooms, melted gorgonzola cheese, lettuce, tomato, onion, mayo and a splash of our Italian dressing on a toasted ciabatta roll, served with fries</i> | |

Our Italian Grill Entrées

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| Chicken Lorenzo | \$17.95 |
| <i>A House Specialty. Grilled chicken breast, sautéed mushrooms and roasted red peppers tossed in gorgonzola cream sauce, served over farfalle pasta</i> | |
| Grilled Sirloin | \$15.95 |
| <i>An 8 oz. sirloin strip steak, grilled to your liking, finished with a roasted garlic demi-glace and served with chef's accompaniments</i> | |
| Shrimp and Crab "Scampi-Fredo" | \$21.95 |
| <i>Extra large shrimp and succulent crab meat sautéed in olive oil and fresh garlic, tossed with our house recipe alfredo sauce and served over linguini</i> | |
| Ravioli Bolognese | \$13.95 |
| <i>Extra large ravioli stuffed with a creamy blend of four italian cheeses and finished with our chef's bolognese meat sauce. Mangia!</i> | |
| Chicken Franzese | \$17.95 |
| <i>Fresh chicken breast dipped in a garlic-romano egg batter, fried golden brown and finished with a limoncello demi-glace, served with chef's accompaniments</i> | |
| Italian Steak and Peppers | \$19.95 |
| <i>Tenderloin tips sautéed with red and green peppers in a luscious au jus, served with pasta; a family specialty since 1963</i> | |
| Tilapia Milanese | \$13.95 |
| <i>A boneless fillet of mild tilapia, topped with cracker crumbs and baked in seasoned butter sauce, served with chef's accompaniments, * enjoy beer battered and deep fried on Friday evenings.</i> | |
| Involtini Di Melanzane (stuffed eggplant) | \$15.95 |
| <i>Lightly breaded eggplant cutlets wrapped around a creamy ricotta and parmesan filling, finished with chunky marinara sauce and served with pasta on the side</i> | |
| Chicken Calabria | \$13.95 |
| <i>Italian seasoned chicken breast sautéed with broccoli, plum tomato and roasted garlic, tossed with angel hair pasta and finished with a sprinkling of gorgonzola and parmigiano cheeses</i> | |
| Filet Mignon | \$28.95 |
| <i>Angus tenderloin steak, grilled to your liking, topped with gorgonzola butter during the last moment of cooking then plated with a port wine demi-glace and served with chef's accompaniments</i> | |
| Shrimp DeMarco | \$19.95 |
| <i>Extra large shrimp baked in a caramelized leek cream, finished with buttery cracker crumbs and served with chef's accompaniments</i> | |
| Vermicelli and Meatballs | \$13.95 |
| <i>Thin pasta complemented with hand made meatballs, and our exquisite slow cooked tomato sauce</i> | |
| Pasta Giardino | \$13.95 |
| <i>Whole grain penne pasta tossed with sautéed fresh garlic, button mushrooms, baby spinach, and roasted yellow peppers, splashed with white wine and finished with imported asiago cheese</i> | |
| Pork Tenderloin Balsamico | \$19.95 |
| <i>Medallions of pork tenderloin sautéed with fresh pineapple and roasted red peppers, tossed with a sweet balsamic glaze, served with chef's accompaniments</i> | |