

## Appetizers

### Antipasto Platter 15

*A variety of Italian meats, cheeses, marinated vegetables, and roasted garlic*

### Mussels alla Riviera 14

*Sautéed with onion, garlic, tomatoes, and pesto in a white wine and marinara sauce*

### Bruschetta 9

*A mixture of olives, onions, tomatoes, parmesan, and basil served on toasted garlic bread with balsamic reduction*

### Shrimp Cocktail 12

*Served with cocktail sauce and lemon*  
+ Traditional or lightly seasoned and fried +

### Mozzarella Cheese Sticks 10

*Served with marinara sauce*

### Boneless Chicken Wings 11

*Asian, BBQ, or Buffalo Style*

### Calamari 12

*Lightly seasoned, served with marinara sauce and cocktail sauce*

### Baked Brie 13

*With dried cranberries, pecans, and brown sugar*

### Shrimp Oreganata 12

*Baked with basil, oregano, and Italian bread crumbs in garlic butter*

### Garlic Cheese Bread with Mushrooms 7

*Served with marinara sauce*

### Flatbread 12

*Mediterranean -Fresh spinach, roasted red peppers, feta, and garlic drizzled with olive oil*  
*Olive-Mozzarella, feta, cheddar, monterey jack, olives, and garlic drizzled with olive oil*

## Soup and Salads

### Creamy Italian, Balsamic Vinaigrette, Ranch, Blue Cheese, Raspberry Vinaigrette, Honey Mustard, Caesar or Toasted Sesame

**\*\* Add Grilled or Crispy Chicken + \$3, Shrimp + \$5, Salmon or Steak + \$8 \*\***

### Beet & Goat Cheese 14

*With pecans, tomatoes, cucumbers, onions, and balsamic reduction drizzle*

### Caprese 13

*Slices of fresh mozzarella, tomatoes, and basil served on fresh greens with balsamic vinaigrette*

### Grilled Steak Salad 18

*Sliced steak, grilled to perfection atop roasted red peppers, artichoke hearts, black olives, and fontina cheese*

### Cobb Salad 15

*Blue cheese, bacon, avocado, and hard boiled egg on fresh greens topped with grilled or crispy chicken*

### Apple Chicken 14

*Sun dried tomatoes, blue cheese, chopped pecans, red onions, and red bell peppers, topped with apples and grilled or crispy chicken*

### Tuscan Chicken 13

*Cold chicken salad including carrots, celery, pecans, dried cranberries, and green onions tossed with tarragon aioli and served on fresh greens with tomatoes and cucumbers*

### Caesar 12

*Romain tossed in our house made Caesar dressing accompanied by Roma tomatoes*

### Primavera Salad 15

*Fresh mozzarella, tomatoes, avocado, cucumbers, red onion, roasted red peppers, and fresh basil accompanied by parmesan pita wedges*

### Soup 5

*Ask your server about our home made soup of the day*

### House Salad 4

*With your choice of dressing*

## Sides

### 2 Meatballs 6

### Quattro Formaggio 1.5

### Spinach 5

### Mashed Potatoes 5

### 2 Sausages 6

### French Fries 5

### Risotto 7

### Marinara Sauce 1

### Broccoli 5

### Pasta

*Marinara 7*  
*Quattro Formaggio 8*

## Seafood

A complete meal,  
served with soup or salad!

### Seafood Fettuccine 22

Scallops, shrimp, mussels, clams, and calamari tossed with your choice of our homemade marinara or quattro formaggio sauce

### Mussels alla Riviera 18

Sautéed in white wine, onions, garlic, tomatoes, pesto, and marinara sauce served on a bed of fettuccine

### Seafood Lasagna 18

Shrimp and crab layered with spinach, ricotta, and pesto, finished with mozzarella and four cheese sauce

### Scallops 30

Pan seared in white wine and butter served with risotto

### Baked Shrimp Scampi 18

Baked with basil, oregano, and Italian bread crumbs in garlic butter, served on a bed of angel hair

### Fettuccine Alle Vongole 21

Clams tossed in a light garlic, white wine sauce

### Cioppino 21

San Francisco style fish stew of seasonal shellfish and seafood in a clam based herb and marinara sauce, served with garlic toast

### Crab Cakes 18

Maryland style lump crab cakes sautéed in butter, served with basil aioli and risotto

### \* Salmon Filet 22

Simply the BEST!  
Served with steamed broccoli  
+ Tomato, cucumber, raspberry vinaigrette relish, Blackened, Teriyaki, or Cedar planked +

## Steaks & Chops

With your choice of fettuccine, risotto, french fries, mashed potatoes, broccoli, or sautéed spinach

"All of our steaks are the Certified Angus Beef ® brand: unrivaled flavor, juiciness and tenderness!"



### \* Certified Angus Beef ® Rib Eye Filet 28

Cooked to temperature with a rich mushroom demi glaze

### \* Certified Angus Beef ® New York Strip 25

10 oz. New York grilled to temperature

### \* Certified Angus Beef ® NY Steak Sandwich 16

Grilled 6 oz. steak on our house bread

### \* Stuffed Pork Chop 24

Stuffed with fontina, mozzarella, and spinach then baked and served with a mushroom demi glaze

### \* Grilled Bone-In Pork Chop 24

Grilled and served with a rich mushroom demi glaze

### Roasted Colorado Lamb 28

Seasoned and roasted to perfection

## Chicken & Eggplant

### Chicken Parmesan 18

Traditionally lightly breaded and served with marinara sauce and cheese

### Chicken Scallopini 18

Artichokes, bacon, capers, and mushrooms in white wine sauce

### Eggplant Parmesan 16

Lightly breaded eggplant fried till golden, topped with melted provolone, parmesan, and marinara sauce

### Chicken Picatta 18

Creamy lemon caper sauce

### Chicken Marsala 18

Mushroom and marsala wine sauce

### Eggplant al Forno 16

Thinly sliced eggplant grilled and rolled with cheeses, topped with marinara and parmesan then baked

\* Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Whole wheat and gluten free  
pasta available

## Pasta

Served with  
soup or salad

\*\* Add Grilled or Crispy Chicken + \$3, Shrimp + \$5, Salmon or Steak + \$8, Spinach + \$1 \*\*

### Spaghetti Marinara 15

With Certified Angus Beef® meatballs \$19 With Polidori Italian sausage \$19

### Penne Strasciate 17

Italian sausage, Certified Angus Beef® brand ground beef, green peppers, and mushrooms tossed in marinara sauce

### Penne all'Arrabbiata (The Angry Noodle) 17

Bacon, onions, tomatoes, and mushrooms sautéed in red wine and tossed in a SPICY marinara sauce

### Spaghetti Carbonara 18

Tossed in a creamy sauce of eggs, parmesan, bacon, onions, and peas

### Pasta alla Mediterranean 18

Artichokes, spinach, mushrooms, kalamata olives, sun dried tomatoes, and feta cheese tossed with spaghetti in garlic and olive oil

### Lasagna al Forno 16

Traditional meat lasagna, from an old family recipe!

Made with the very best: Certified Angus Beef® brand ground beef!

### Basil Ricotta Stuffed Shells 16

Baked and served with marinara and four cheese sauce

### Fettuccine Quattro Formaggio 16

Fettuccine noodles tossed with our house four cheese sauce

### Angel Hair Pomodoro 17

Fresh spinach, basil, capers, and tomatoes tossed in a light white wine garlic sauce and parmesan

### Aglione et Olio 15

Spaghetti tossed with garlic, olive oil, and parmesan cheese

### Basil Pesto Cheese Tortellini 15

Tricolored cheese filled tortellini tossed in basil pesto

### Cheese Ravioli 16

Served with a sun dried tomato pesto cheese sauce

### Chicken Montagna 18

Sautéed chicken, broccoli, sun dried tomatoes, and mushrooms in our four cheese sauce served over penne pasta

## Calzones, etc.

### Taverna 13

Italian sausage, onions, green peppers, mozzarella,  
and red sauce

### Italian Sausage Sub 13

With grilled onions, green peppers, provolone, and  
marinara sauce and served with french fries

### Stromboli 13

Salami, pepperoni, Italian sausage, provolone, and  
red sauce

### \* Tuscan Burger 13

Certified Angus Beef® brand ground beef patty  
baked in our Italian bread with onions, cheddar, and  
monterey jack cheese, served with french fries



10" Gluten free crust available

## Pizzas

Toppings 8" \$ .50 12" \$1.00 16" \$1.50

### Traditional Red Sauce

8" \$7.95 12" \$12.95 16" \$15.95

Italian Sausage  
Pepperoni  
Meatballs  
Ground Beef  
Prosciutto  
Ham  
Bacon

### Quattro Formaggio Sauce

8" \$8.95 12" \$13.95 16" \$16.95

Artichoke Hearts  
Anchovies  
Black Olives  
Green Olives  
Jalapenos  
Garlic  
Spinach  
Pepperoncinis  
Feta Cheese

White Onion  
Red Onion  
Green Peppers  
Red Peppers  
Roasted Red Peppers  
Mushrooms  
Tomatoes  
Sun dried Tomatoes