

Bruschetta 7.00

Italian herb baguettes with beefsteak tomatoes and garlic basil cream cheese.

Crab Cakes 6.00 (1) 10.00 (2)

King crab, Napa cabbage, ginger and basil served with apple remoulade.

Tuna Piccata 10.00

Sashimi Yellowfin tuna seared rare with lemons, capers, garlic, butter and white wine.

Jumbo Shrimp 9.00 (3)

Jumbo shrimp the way you want it: cocktail shrimp , grilled or tempura served with a homemade cocktail sauce.

Slow Baked Salmon 8.00

Sockeye salmon seasoned with teriyaki, herbs and garlic, slowly roasted, and served chilled with lemon-scallion cream cheese and toast points.

Calamari 7.00

Lightly seasoned fried squid and onions served with apple remoulade.

Grilled Jumbo Chicken Wings 9.00

Fried chicken wings seasoned with a secret recipe buffalo sauce, then grilled and served with gorgonzola ranch dressing.

Tenderloin Platter 20.00

7 oz filet of tenderloin cooked to order, sliced into appetizer size pieces served with toast points and cheddar cheese.

Antipasti Platter 16.00

Domestic cheeses, salami, prosciutto, mixed crostini, borlotti beans, artichoke hearts, greek olives and hard boiled egg.

Spinach Artichoke Dip 10.00

Spinach, artichoke hearts, cream cheese and garlic parmesan sauce with fresh veggies and multigrain crostini.

Potato Skins 9.00

Crispy russet potato halves filled with applewood smoked bacon, feta, monterey-cheddar, scallions with buttermilk-yogurt sauce.

Garlic Cheese Bread 5.00

Your choice of sourdough or multigrain baguette smothered with garlic olive oil, fresh herbs and four Italian cheeses.

Salads

Add Chicken breast for 4.00 or seared Tuna for 6.00 to any salad.

Caesar Salad 5.00

Romaine lettuce, oven roasted cherry tomatoes, shaved asiago in a traditional parmesan dressing. *(anchovies optional)*

Spinach Salad 6.00

Baby spinach leaves, cremini mushrooms, walnuts , hard boiled egg and feta cheese with a bacon dressing.

House Salad 5.00

A spring mix of lettuce, gorgonzola cheese, toasted walnuts and golden apples with a honey balsamic dressing.

Iceberg Wedge Salad 5.00

Baby iceberg half, gorgonzola ranch dressing, applewood smoked bacon, roma tomatoes and herb croutons.

Bowl of Soup 5.00

Ask your server for the featured soup of the day.

Pizzas

Pizza Napoletana 9.00

Fresh tomatoes, fresh mozzarella, marinara, basil and roasted garlic.

Shrimp Pesto 11.00

Spinach-basil pesto, shrimp, feta, pine nuts and fresh tomatoes.

Chicken Artichoke 10.00

Spinach artichoke sauce, grilled chicken and mozzarella.

Barbecue Chicken 10.00

Sweet Baby Ray's barbecue sauce, grilled chicken, jalepenos, shallots, and cheddar jack cheese.

Tuscan Trio 10.00

Pepperoni, salami, mixed olives, giardiniera and three Italian cheeses.

Build your own pizza 6.00

1.00 each: Italian sausage, salami, pepperoni, prosciutto, anchovies, jalepenos, green olives, black olives, mushrooms, roasted garlic, spinach, sun dried or fresh tomatoes, extra cheese, or onions.

2.00 each: shrimp, chicken, arugula, greek olives, feta, fresh mozzarella, artichoke hearts, pesto or alfredo

Sandwiches

Served with your choice of french fries or a house salad.

Flat Iron Angus Burger 7.00

A 7 oz Angus burger pan seared to temperature served on a knotted kaiser.

add peppered applewood bacon, gorgonzola, cheddar, swiss, pepperjack or mushrooms to any burger for **1.00** each.

Crabcake Sandwich 11.00

Our famous crabcake on a knotted Kaiser with avocado aioli and maple Dijon slaw.

Chicken Pesto Wrap 8.00

Grilled chicken breast, fresh mozzarella, tomatoes and basil with artichoke aioli in a sun dried tomato tortilla.

Prime Rib Sandwich 10.00

Grilled slice of prime rib, fried egg and onion straws, cheddar and mozzarella on parmesan sourdough bread.

Pork Pita Wrap 8.00

Thin sliced pork loin, maple Dijon slaw, pepperoncini aioli, cucumber and beefsteak tomatoes.

House Specialties

All specialties served with your choice of soup, Caesar, iceberg wedge or house salad.

House specialties also served with your choice of house vegetable, hash browns (*add cheese or onions to hash browns .50¢ each*) or smashed potatoes. (*smashed baby red potatoes, fresh garlic and olive oil*)

Sockeye Salmon 18.00

Grilled with Zinfandel-shallot butter sauce.

Barramundi 20.00

Crusted with arugula, parmesan and pine nuts with garlic butter sauce.

Veal Marsala 18.00

Veal scallopine with lemon marsala butter sauce, prosciutto and parmesan.

Frenched Pork Chops 20.00

Grilled with apple-pearl onion compote and maple Dijon cole slaw.

Artichoke Chicken 20.00

Oven roasted chicken breast with wild mushrooms, artichokes, sun dried tomatoes and rosemary topped with an olive oil-white wine sauce.

Choice Filet 22.00 7oz

Pan seared to temperature with peppercorn-shallot demi-glace.

Bone-in Strip Loin 26.00 16oz

Our largest steak grilled to temperature with gorgonzola, horseradish and scallions.



All specialties served with your choice of soup, Caesar, iceberg wedge or house salad.



Italian Specialties

Add jumbo shrimp the way you want it: cocktail, grilled or tempura shrimp served with a homemade cocktail sauce for 2.50 each.

Tuscan Spaghetti 7.00

Fettucini pasta with marinara and parmesan.

Add homemade meatballs 3.00

Choose alfredo sauce rather than marinara sauce add 2.00

Chicken and Eggplant Roulade 15.00

Stuffed with three Italian cheeses and spinach pesto with fettucini and marinara.

Seafood Shells 18.00

Jumbo shells stuffed with shrimp, blue crab and lobster meats, three Italian cheeses, fennel, tomato and basil in a parmesan sherry cream sauce.

Shrimp and Scallops 24.00

Pan seared with peperonata, salsa verde, spring greens and lemon risotto.

Duck and Lamb Cassoulet 25.00

Braised lamb, duck breast, sweet potato, borlotti beans, pearl onions and bell peppers in a rich veal gravy.

Pork Osso Buco 26.00

Oven roasted with olive, pearl onion and mushroom demi-glace with lemon risotto.

Tenderloin Lasagna 14.00

Layers of ground tenderloin, three Italian cheeses, alfredo and marinara.

Mushroom Lasagna Stack 14.00

Layers of fresh pasta, mushrooms, spinach, eggplant, fresh mozzarella and marinara.

Osso Buco Ravioli 18.00

Butternut squash ravioli with braised veal in a rich demi broth.

Tuscany Mediterranean Grill 270-1684

2969 Cahill Main, Fitchburg