



9027 ELK GROVE BLVD

ELK GROVE, CA 95624

(916) 714-0840

Due to new California Water Board regulations, water is only allowed to be served upon request. If you would like a glass of water, please request it from your server

Appetizers

<p>Sautéed Mushrooms - \$10 Sautéed in butter, garlic, white wine & cream</p>	<p>Gorgonzola & Pancetta Fries - \$10 Fried potatoes, gorgonzola cheese & crispy</p>	<p>Sita - \$16 Grilled Filet Mignon kabobs with flat bread</p>
<p>Coconut Prawns - \$14 Jumbo prawns panko breaded in sweetened coconut. Served with Red Pepper chutney</p>	<p>Italian Roasted Chicken Wings - \$12 Italian seasoned and roasted wings with spicy tomato dipping sauce</p>	<p>Asparagus - \$10 Tempura battered & fried</p>
<p>Calzone - \$12 Fried Calzone stuffed with fresh mozzarella, red pepper, mushrooms, salami & pesto</p>	<p>Prawns Cocktail - \$16 Prawns tossed in house cocktail sauce & served with crostini</p>	<p>Fried Calamari - \$12 Lightly tossed with parmesan cheese</p>
		<p>Fried Zucchini - \$10 Panko breaded and fried zucchini rounds</p>

Pasta & Grain

Family style includes Minestrone Soup and House Salad (Additional \$5.00)

<p>Farmers Special Large beef short rib stewed in an Italian wine sauce. Served with home made pappardelle pasta or creamy polenta</p>	\$25
<p>Lamb Shank Osso Buco Lamb shanks braised in an Italian wine sauce. Served over home made pappardelle pasta or creamy polenta</p>	\$24
<p>Tuna Helper Seared Ahi tuna served over home made pappardelle pasta tossed in cream, wine & tarragon</p>	\$22
<p>Beef Stroganoff Braised beef with mushrooms, sour cream & brandy. Tossed with home made pappardelle</p>	\$22
<p>Fettuccini Alfredo Home made fettuccini in classic Alfredo (butter, cream & cheese) sauce (Add chicken \$3.00)</p>	\$18
<p>Pesto Seafood Pasta Home made fettuccine in a mildly spicy creamy pesto sauce with cherry tomatoes, calamari, prawns, & seared salmon</p>	\$23
<p>Linguine With Clams Clam meat and Shelled Clams sautéed in white wine, cream & garlic. Tossed with linguine</p>	\$19
<p>Ravioli Home made spinach, swiss chard, beef & pork stuffed ravioli with your choice of meat sauce, creamy pesto or alfredo sauce</p>	\$18
<p>Three Cheese Ravioli Home made ricotta, provolone & parmesan stuffed ravioli with your choice of meat sauce, creamy pesto or alfredo sauce</p>	\$18
<p>Crab & Prawn Ravioli Home made Dungeness crab & prawn stuffed ravioli tossed in a creamy pepper tomato sauce</p>	\$22
<p>Mushroom & Pancetta Risotto Creamy risotto with portabella & button mushrooms. Topped with fried pancetta</p>	\$18
<p>Grilled Vegetable Risotto Sun-dried tomato risotto topped with grilled zucchini, portabella mushroom & red bell pepper sautéed in Balsamic vinegar</p>	\$18
<p>Home Made Gnocchi Choice of sauces – creamy pesto, Bolognese or creamy Gorgonzola sauce</p>	\$18
<p>Prosciutto & Peas Macaroni & Cheese Macaroni in gouda & cheddar mornay sauce tossed with prosciutto & sweet peas topped with toasted bread crumbs & parmesan</p>	\$18
<p>Lasagna Home made lasagna noodles layered with meat sauce, ricotta cheese, fresh mozzarella & parmesan cheese</p>	\$18

\$4.00 Charge For Split or Shared Orders

Salads

(Add Minestrone soup: cup-\$4.00 bowl- \$8.00) (Clam Chowder served Fridays only)

House Salad

Romaine & iceberg lettuce topped with olives, cucumber, carrots, roasted red bell peppers, kidney beans, chick peas, red onions, salami, & house Italian dressing (add \$3 for chicken) - **\$12**

Caesar Salad

Romaine lettuce tossed with garlic croutons, aged parmesan cheese & creamy Caesar dressing (add \$3 for chicken) *Anchovy upon request* - **\$12**

Dinners are served with sautéed vegetables & choice of Basil Pesto Pasta, Italian Meat Pasta, French Fries, or Baked Potato
FAMILY STYLE includes minestrone soup & house salad (additional \$5.00)

Sautee

Marsala

Veal or chicken sautéed with mushrooms, olives, garlic, chicken stock & Marsala wine (add \$4 for veal)

\$19

Piccata

Veal or chicken sautéed with lemon, capers, butter, chicken stock & white wine (add \$4 for veal)

\$19

Scaloppini

Veal or chicken sautéed with mushrooms, garlic, chicken stock & white wine (add \$4 for veal)

\$19

Parmesan

Veal, chicken or eggplant breaded & sautéed in house tomato sauce, cheese, chicken stock & wine (add \$4 for veal)

\$19

Cutlet

Veal or chicken breaded & sautéed with butter & parsley (add \$4 for veal)

\$19

Sweet Breads

Veal sweet breads sautéed in butter, garlic, Marsala & white wine

\$24

Scampi

Large prawns sautéed in butter, garlic & white wine

\$21

Grill

Filet Mignon

8oz Filet served with a peppercorn sauce

Market

Ribeye

16oz choice cut Ribeye served with a peppercorn sauce

Market

Prime Rib (available Friday/Saturday only) Limited Availability

12oz slow roasted rib roast served with a creamy horse radish sauce and Au Jus

Market

Fresh Fish

Ask Server for details (*Limited Availability*)

Market

Salmon

Fresh salmon filet grilled. Served with our daily sauce

\$19

Ribs

St. Louis style ribs slow roasted and flame grilled, then basted with our house mustard BBQ sauce

\$21

Brick House Burger

½ pound hand pressed ground chuck served on a toasted bun. Topped with American cheese, mayo, mustard, tomato, red onion & lettuce

\$13

\$4.00 Charge For Split or Shared Orders

Dessert

Spumoni Gelato

Rum gelato blended with ground toasted pistachios & candied fruit - **\$7**

Lemon Sorbet

Classic Italian lemon sorbet - **\$7**

Chocolate Mousse

Bittersweet chocolate mousse topped with fresh whipped cream - **\$7**

Cheese Cake

Old fashioned cheese cake served with chocolate and caramel sauce - **\$8**

Apple Crisp

Apples, walnuts & rum raisins baked with an oatmeal crisp.

Topped with our home made vanilla gelato - **\$8**

Southern Fried Banana

Tempura fried banana served with home made peanut butter gelato. Topped with caramel & fresh whipped cream - **\$9**

Beverages

Coffee/Tea: Regular, Decaf, Iced Tea, Hot Tea - **\$3.0**

Soft Drinks: Fountain: Pepsi, Diet Pepsi, Mist Twist, Mountain Dew, Dr. Pepper, Lemonade (Free Refills) - **\$3.0**
Bottle: Root Beer-Henry Weinhard's (No Free Refills) - **\$4.5**

Draft Beer: Bud Light, Coors Light
16oz: \$4.5, 34oz: \$8.0, Pitcher: \$15.0

Featured Beers: Selections vary. Ask Server for today's selection.
16oz: \$5.5, 34oz: \$10.0, Pitcher: \$19.0

Bottled Beer: Budweiser, Bud Light, Coors Light
Miller Lite, MGD, Michelob Ultra, Odoules Amber - **\$4.5**
Corona, Guinness, Heineken, Samuel Adams, Stella, Great Basin "Icky" IPA,
Angry Orchard, Coney Island Hard Root Beer - **\$5.5**