

Appetizers

<p>Sautéed Mushrooms - \$10 Sautéed in butter, garlic, white wine & cream</p>	<p>Gorgonzola & Pancetta Fries - \$11 Fried potatoes rounds, gorgonzola cheese</p>	<p>Sita - \$16 Grilled Filet mignon kabobs with flat bread</p>
<p>Coconut Prawns - \$15 Jumbo prawns panko breaded in sweetened coconut. Served with red pepper chutney</p>	<p>Braised Meatballs - \$12 Italian beef meatballs in tomato basil sauce topped with provolone & parmesan cheese</p>	<p>Fried Calamari - \$13 Calamari steaks lightly tossed with</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 Zucchini - \$10 Panko breaded and fried zucchini rounds</p>

Salads

(Add Minestrone soup: cup-\$4.00 bowl- \$9.00) (Clam Chowder served Friday & Saturday's only)

House Salad

Romaine & iceberg lettuce with olives, cucumbers, carrots, roasted red bell peppers, kidney beans, chick peas, red onions, salami & house Italian dressing - **\$12**

Caesar Salad

Romaine lettuce tossed with garlic croutons, aged parmesan cheese & creamy Caesar dressing (add \$4 for chicken) - **\$12**

**Anchovy upon request*

Bacon House Salad

Pasta & Grain

3 Course Option includes Minestrone Soup and House Salad (Additional \$6.00)

Spaghetti

Spaghetti tossed in porcini & meat sauce (Add meatball \$2.00 each)

\$14

Lasagna

Homemade lasagna noodles layered with meat sauce, ricotta, fresh mozzarella & parmesan cheeses

\$20

Farmers Special

Large beef short rib stewed in an Italian wine sauce. Served with homemade pappardelle pasta or creamy polenta

\$26

Beef Stroganoff

Braised beef tenderloin with mushrooms, sour cream & brandy. Tossed with homemade pappardelle pasta

\$23

Fettuccine Alfredo

Homemade fettuccine in classic alfredo sauce (Add chicken or shrimp \$4.00)

\$16

Pesto Seafood Pasta

Homemade fettuccine in a mildly spicy creamy pesto sauce with cherry tomatoes, calamari, prawns, & seared salmon

\$23

Linguine With Clams

Clam meat and shelled clams sautéed in white wine, cream, red pepper flakes & garlic. Tossed with linguine

\$21

Ravioli

Homemade spinach, swiss chard, beef & pork stuffed ravioli with your choice of meat sauce, creamy pesto or alfredo

\$18

Three Cheese Ravioli

Ravioli stuffed with provolone, ricotta and parmesan cheese. Served with your choice of meat sauce, creamy pesto or alfredo sauce

\$18

Crab & Prawn Ravioli

Homemade Dungeness crab & prawn stuffed ravioli tossed in a creamy pepper tomato sauce

\$18

Mushroom & Pancetta Risotto

Creamy risotto with portabella & button mushrooms. Topped with fried pancetta

\$18

Homemade Gnocchi

\$5.00 Charge For Split or Shared Orders
\$1.50 Charge Per Person For Cake Cutting Fee
\$15.00 Corkage Fee for Standard Bottles of Wine

Dinners

*Dinners are served with sautéed vegetables & choice of Basil Pesto Pasta, Italian Meat Pasta, French Fries, or Baked Potato
3 Course Option includes minestrone soup & house salad (additional \$6.00)*

Sautee

Marsala

Veal or chicken sautéed with mushrooms, olives, garlic, chicken stock & marsala wine (add \$4 for veal) **\$20**

Piccata

Veal or chicken sautéed with lemon, capers, butter, chicken stock & white wine (add \$4 for veal) **\$20**

Scaloppini

Veal or chicken sautéed with mushrooms, garlic, chicken stock & white wine (add \$4 for veal) **\$20**

Parmesan

Veal, chicken or eggplant breaded & sautéed in chicken stock, wine and house tomato sauce. Topped with jack and parmesan cheese (add \$4 for veal) **\$21**

Saltimbocca

Veal or chicken rolled with honey ham and swiss cheese. Seared & sautéed in cream, butter & sherry served with gnocchi and cherry tomato (add \$4 for veal) *Automatically served with gnocchi as a side **\$22**

Sweet Breads

Veal sweet breads sautéed in butter, garlic, marsala & white wine **\$24**

Scampi

\$23

Char-broiler

Filet Mignon

8oz bacon wrapped filet served with a peppercorn sauce **\$36**

Ribeye

16oz choice cut ribeye served with a peppercorn sauce **\$35**

Lamb Chops

Grilled rack of lamb, cut and served with a lemon mint cream **\$31**

Pork Chop

18 oz bone in pork chop topped with a parmesan bacon butter **\$26**

Salmon

Fresh salmon filet grilled and served with our daily sauce **\$23**

Brick House Burger

½ pound hand pressed ground chuck served on a toasted bun. Topped with **\$14**

American cheese, mayo, mustard, tomato, red onion & lettuce

\$16

Char-broiler Additions

Creamy Gorgonzola

Imported Italian creamy gorgonzola cheese **\$3**

Sautéed Garlic Mushrooms

Portabella mushrooms sautéed in garlic, butter, & parsley **\$3**

Peruvian Stuffed Pepper

Peruvian pepper wrapped in bacon and stuffed with cream cheese, mozzarella, and cheddar **\$6**

Crab & Prawn Oscar

Dungeness crab & prawn sautéed in a dill hollandaise sauce **\$10**

\$5.00 Charge For Split or Shared Orders
\$1.50 Charge Per Person For Cake Cutting Fee
\$15.00 Corkage Fee for Standard Bottles of Wine