

Gourmet Pizza

Monica's pizza is hand-tossed, homemade pizza baked in an open flame brick oven, producing a wonderful soft, bread-like crust. It's a bit thicker crust and we use more cheese and toppings than a traditional Italian thin crust pizza might have. What makes it gourmet is that it's made with carefully handled and perfectly aged dough, the very best cheese from Grande, the highest quality toppings like fresh Italian sausage, and a classic pizza sauce.

Feel free to build your own with whatever toppings you choose, but we've put some combinations together for you. I named them after some of my basketball heroes whose names I want to keep alive, in this small way.

Individual Pizza (7") with 1 or 2 toppings	10" Pizza with 1 or 2 toppings	16" Pizza with 1 or 2 toppings
\$9.95	\$17.95	\$26.95
additional toppings \$1.25	additional toppings \$1.50	additional toppings \$1.75
Gluten-free dough can be substituted in the individual and 10" sizes.		

Toppings

Grilled Chicken, Barbecue Chicken, Buffalo Chicken, Cajun Grilled Chicken, Shrimp, Ground Beef, Italian Sausage, Pepperoni, Bacon, Canadian Bacon, Meatballs, Green Peppers, Roasted Red Peppers, Onion, Black Olives, Green Olives, Fresh Mushrooms, Roma Tomatoes, Broccoli, Jalapeno, Pineapple, Artichoke Hearts, Portabella Mushrooms, Sauerkraut, Spinach, Feta Cheese and Pesto. Alfredo sauce can be substituted.

Specialty Pizzas

Peter Jok (formerly the Wendy Ausdemore) **\$10.45 / \$18.95 / \$27.95**
Peter is one of the great pure shooters in Iowa history. He won the 3-pt shooting contest this year at the Final Four, led the Big Ten in scoring this year as an All-Big Ten first team selection and opponents couldn't stop him when he got on a roll without roughing him up. I foresee a long NBA career.

Margherita Pizza: Roasted garlic oil base, fresh tomatoes, fresh basil and fresh mozzarella with provolone & mozzarella cheeses.

Ally Disterhoft (formerly the Greg Brunner) **\$10.45 / \$18.95 / \$27.95**
Ally is more determined, competitive and tough than any Iowa player I have known. She became first team All-Big Ten and the national Academic All-American player of the year, not to mention Iowa's all-time leading scorer. She will be a huge success in business because she is so determined and smart.

All meat: ground beef, Italian sausage, pepperoni, bacon and Canadian bacon.

Acie Earl (formerly the Steve Nash) **\$10.45 / \$18.95 / \$27.95**
A lightly-recruited 7-footer out of Moline, Illinois, he used great coaching from Dr. Davis and plenty of smarts and perseverance to have a tremendous career at Iowa (23 records still); as a 12 year pro, including 4 in the NBA; and continues that success today as a teacher, coach, Realtor and entrepreneur.

White pizza: Alfredo sauce instead of pizza sauce, spinach (tossed in garlic oil), chicken, feta and provolone and mozzarella cheeses.

Jarrold Uthoff **\$10.45 / \$18.95 / \$27.95**
Jarrod is going to play in the NBA a long time. He was Iowa's first consensus All-American in 53 years... Think about that; our best player in 53 years. And the Academic All-American of the year nationally as well. Unselfish, family-oriented, and a two-way player every trip. Along with Matt Gatens my fave Hawk ever.

Taco pizza: Refried bean & taco sauce instead of pizza sauce, ground beef, colby jack cheese, lettuce, tomatoes and taco chips.

Sam Logic **\$10.45 / \$18.95 / \$27.95**
Only player in NCAA history with 1500 points, 900 rebounds, 800 assists and 200 steals. And Iowa's best defender all four years. Arguably the best player in Iowa history and one of the most impactful players in national history. Her unselfishness on the court was matched by her unselfishness as a person--when she worked summers at Bob's your Uncle everybody loved her.

Crab and Artichoke dip: our crab and artichoke dip instead of pizza sauce, with provolone and mozzarella, shrimp and bacon.

Melissa Dixon **\$10.45 / \$18.95 / \$27.95**
My favorite woman Hawkeye ever, Melissa's smile after making a 3 lit up Carver. Also a tremendous defender and hustler who always played the right way, her ability to make shots under pressure because of her quick-release, courage and picture-perfect form, caused her to make more 3's this year than any player in the country and shot 46% doing it. During one stretch of 3 games, she AVERAGED more than the previous all-time Iowa record for 3's in a game. That's incredible.

Chicken, bacon and roasted red peppers, with pizza sauce, provolone and mozzarella.

Aaron White **\$10.45 / \$18.95 / \$27.95**
2nd all-time in Iowa history in scoring, 3rd all-time in rebounding, Aaron did it with hustle, an uncanny ability to catch the ball in the air and finish on the break, and great ability to draw fouls and then make free throws at a high rate. A symbol of all the determined players in this sport who won't accept what others say they are, he proved he was a first-team All-Big Ten player despite no experts saying he would even be good enough to play in this conference.

Sausage, pepperoni, fresh mushrooms and onions with provolone and mozzarella cheese.

Bethany Doolittle **\$10.45 / \$18.95 / \$27.95**
Another self-made player, her ability to shoot so well from 15' made her unstoppable and her shot-blocking ability made her a great two-way player. I loved that she kept improving her low-post moves and aggressiveness offensively and learned to not get in foul trouble. She and Melissa and Sam were the highest-scoring trio in their careers in Big Ten history and the winningest in Iowa history too.

Four Cheeses--gorgonzola, cojack, provolone and mozzarella combined with tomato sauce, balsamic drizzle, our bruschetta tomatoes, and fresh basil.

Matt Gatens **\$10.45 / \$18.95 / \$27.95**
We have waited patiently for Matt to get his pizza (against NCAA rules until you complete college) since 9th grade when we first predicted stardom at Iowa. He's been amazing as a leader, a defender, a shooter, a guy who embraces wholeheartedly playing the right way and sacrificed personal stats for it, and above all, a role-model as a man with integrity, character and virtue. My favorite Hawkeye ever. 'Nuff said.

Supreme: pepperoni, Italian sausage, mushroom, green pepper, black olives and onion with provolone and mozzarella cheese.

Jaime Printy **\$10.45 / \$18.95 / \$27.95**
Her long range 3's thrilled us for 4 years and earned her All-Big Ten honors. Her personality earned her a place in our hearts.
Buffalo chicken, gorgonzola, and colby-jack with pizza sauce, provolone & mozzarella.

Ryan Bowen **\$10.45 / \$18.95 / \$27.95**
One of my favorite Hawkeye competitors ever. Ryan had a very nice, long NBA career. It was great to have him coach the Hawks a while and we know he'll be a great NBA coach.

All vegetables: roma tomatoes, broccoli, green peppers, onions, black olives, green olives and artichoke hearts.
Traditional Italian pizza, perfect for our oven.

Happy Hour Specials

3-6 Monday-Friday

All beer and wine is \$1 off

All specialty drinks, martinis, and cocktails on our Wine List are \$2 off

Pints		
Blue Moon - \$4.50	Fat Tire - \$4.50	Miller Lite - \$3.75
Boulevard SW-IPA - \$4.50	Guinness - \$5.25	Sam Adams Boston Lager - \$4.75
Bud Light - \$3.75	Iowa Brewing Pre-Prohibition Lager - \$3.75	Sam Adams Seasonal - \$4.75
Coors Light - \$3.75		Stella Artois - \$5.25

Bottles & Cans

Angry Orchard Cider - \$4.50	Goose Island 312 - \$4.25	Miller Lite - \$3.75
Boulevard Pale Ale - \$4.25	Goose Island Honkers Ale - \$4.25	Millstream IPA - \$4.25
Boulevard Wheat - \$4.25	Green Flash IPA - \$5.25	Newcastle Brown Ale - \$4.75
Bud Light - \$3.75	Guinness Blonde - \$4.25	Not Your Father's Root Beer - \$4.75
Bud Light Lime - \$3.75	Guinness Nitro can - \$4.75	O'Douls - \$3.75
Bud Light Lime Splash - \$4.25	Hamm's cans - \$3.25	Priscilla White Wit can - \$4.25
Bud Select 55 - \$3.75	Hoegaarden Belgian Wheat - \$4.25	Red Bridge (gluten-free) - \$4.50
Budweiser - \$3.75	Killian's Red - \$4	Smirnoff Ice - \$4.50
Busch Light - \$3.50	Leiny Seasonal - \$4.25	Smithwicks - \$4.25
Coors Banquet can - \$3.75	Michelob Amberbock - \$3.75	Stone IPA - \$5
Coors Light - \$3.75	Michelob Golden Light - \$3.75	Tallgrass 8-bit IPA - \$5
Corona - \$4.25	Michelob Ultra - \$3.75	Tallgrass Buffalo Sweat Stout - \$5
Curious Traveler Shandy - \$3.75	Mike's Hard Lemonade - \$4.25	Toppling Goliath Golden Nugget - \$5.25
Founders Dirty Bastard - \$5	Miller 64 - \$3.75	

Soft Drinks

\$2.75 Free Refills

Pepsi, Diet Pepsi, Cherry Pepsi, Mist Twist, Mug Root Beer, Mt. Dew, Diet Mt. Dew, Orange Crush, Dr. Pepper, Diet Dr. Pepper, Lemonade, Fresh-ground Coffee, Fresh-brewed Iced Tea, Lipton Raspberry Iced Tea, Hot Tea

Other Beverages

\$2.50 No Free Refills

Pineapple Juice, Cranberry Juice, Orange Juice, V8 Juice, Grapefruit Juice, Apple Juice, Milk, Chocolate Milk, Hot Chocolate

Waters

San Pellegrino Mineral Water, 16 Oz. - **\$3.25** Aquafina, 12 Oz. - **\$2.00**

Thank you for coming to Monica's! We take pride in being a locally owned, non-chain restaurant, with food products of the highest quality purchased locally and prepared by expert chefs. Thank you for voting us "Best Overall Restaurant" in the area in 2016 and "Best Family-Friendly Restaurant" in 2015 and 2016, as well as top 3 this year in "Best Italian" and "Best Lunch Spot".

Do not hesitate to call or write me with any concerns or problems that you experience if I don't happen to be here on your visit. My personal email address is randymlarson@gmail.com. My phone is 319-631-2100.

Large-print or Braille menus are available.

We're open 7 days a week 11am to 10 pm. Separate checks are available but are certainly quicker if you let your server know in advance. We take reservations, and recommend them for groups of 7 or larger, so we may serve you better.

All major credit cards and debit cards are accepted. We do not accept checks.

Take out and free delivery of our entire menu is available, so please help yourself to personal copies of our menu at the host stand. To be fair to the drivers, we deliver to the Iowa City and Coralville areas within 10 minutes for the \$15 minimum order. We'll go farther for orders above \$40.00.

Randy Larson

Call 338-7400 for pickup or for Free Delivery



Menu designed by Todd Bakir Wali Design

BEST RESTAURANT OVERALL BEST FAMILY RESTAURANT

BEST OF THE AREA



Monica's

AMERICAN FAVORITES, ITALIAN SPECIALTIES & BRICK OVEN PIZZA

Welcome to Monica's! We are honored to be voted by area residents the "Best Restaurant Overall" in 2016 and to repeat as the "Best Family Restaurant" and to finish both years in the Top 3 in "Best Italian Restaurant". Our menu is half American favorites and half Italian specialties, plus Gourmet Pizza. We love that the winner of the Best Restaurant Overall vote is a restaurant you can visit 3 times a week, not 3 times a year.

The American Favorites like scalloped potatoes and ham, quiche, pot roast, jambalaya, tater tot casseole, chicken pot pie or meat loaf are dishes that have stood the test of time and are made faithfully to their original classic recipes from the heartland of America.

The Italian Specialties are elegant and rich in flavor, with a blend of traditional dishes and newer creations. We use five different sauces so you can choose from classic marinara, bolognese, a wine-and-tomato sauce, a lobster cream sauce, and alfredo. The baked ziti, chicken & spinach ravioli, shrimp diavolo, chicken balsamico, lobster fettuccini and bucatini broccolini are highly recommended, unique dishes.

Our pizza is made with handmade dough, carefully handled, aged and tossed, baked with a classic pizza sauce, the most expensive pizza cheese available anywhere (Grande), and the finest fresh ingredients in an open-flame domed brick oven so it produces a pizza with a wonderful bread-like crust.

Monica Meyer is the General Manager of Monica's. The restaurant is named for her because she is our heartbeat. Her dedication and sweetness are legendary and her insistence on working collaboratively for consistent excellence is the main reason we do things well. She has great help here from Managers Syd George, Lauren Montgomery, Ryan Swartzendruber, Jordan O'Neil, Lynsey Fenton, Zoi Metternich and Becca Porter-Adams.

It is truly a family, our staff. We believe in "Great Food, Served by Friends" and I think you can tell that everybody working here enjoys our customers. I know I do! I've been a practicing lawyer in Iowa City for 33 years and still do that every day, but I love helping out here too.

We take reservations and encourage them for large groups especially. We also offer Free Delivery of the Entire Menu to addresses within 10 minutes or so for orders of \$15 or more and to about anywhere for larger orders. Our web site is monicasonthestrrip.com. Please do not hesitate to contact me with suggestions, complaints or compliments at randymlarson@gmail.com or my cell phone at 319-631-2100. Thank you for helping us become one of the area's finest restaurants and your first choice for American Favorites, Italian Specialties or Gourmet Pizza.

-Randy Larson



Call 319-338-7400 for
pickup or for Free Delivery

Sandwiches

American

Custom-ground Burger \$12.95
We sell more Burgers than any other menu item except the Ziti. Locally-sourced, a full half-pound of custom-ground top-grade Iowa beef, never-frozen, with a blend of beef cuts including short ribs and steak for tremendous flavor, served on a great bun to hold all the juices.

Black Bean Burger \$12.45
I think this an absolutely fabulous non-meat burger. We serve it with ranch salsa on the side, on a toasted bun, with lettuce, tomato and onion garnish, with your choice of side dish.

Fried Egg Sandwich \$11.95
Simple but few things better. Toasted sourdough bread, with 2 perfectly cooked free-range fried eggs, with any cheese and lots of bacon, served with french fries or any other side dish.

Pork Tenderloin \$12.45
An Iowa tradition, our tenderloins are hand-breaded in buttermilk, egg and bread crumbs with special seasoning. Served with french fries or any other side dish.

Chicken Sandwich \$12.45
2 days of brining and marinating makes this chicken breast tender and flavorful. Add any cheese or other add-ons for \$.75. Served on a toasted bun with any side dish. Also available Cajun!

Shrimp Po'boy \$13.45
A classic New Orleans sandwich, our po'boy uses a hoagie French loaf. We fill it with 5 lightly-battered fried shrimp, tomato, lettuce, (onions on request) and slightly-spicy remoulade sauce (see Cajun Tilapia). Served with any side dish.

Beefburger \$12.95
I worked from 8th grade thru my 3rd year of college at my Uncle Dan's Maid-Rite so I've loved this simple, honest sandwich for almost 50 years.... Our custom-ground Iowa beef chopped loose while frying, with no additions, on a great bun with any side dish. Add cheese for \$.75.

Add Ons: Customize your sandwich

\$.75: American, white cheddar, mozzarella, bleu, feta, Swiss, monterey jack, pepper, provolone, and Philly cream cheeses, mushrooms, caramelized (fried) onions, jalapenos, guacamole or green peppers. \$1.50: Bacon, fried egg

Signature Salads

Dressings: Caesar, Balsamic Vinaigrette, Cranberry-Citrus Vinaigrette, Tomato Bacon Vinaigrette, Thousand Island, Honey-Mustard, **Pear, Walnut and Fried Brie** \$12.45
Spring greens with fried chunks of breaded, creamy brie cheese, with fresh pears, candied walnuts and dried cranberries with our cranberry-citrus vinaigrette dressing. Add Grilled Chicken (\$3.75) or Grilled Shrimp (\$4.75).

Crab Cakes with a Caesar Salad \$13.45
Two rispy Maryland style crab-and-shrimp cakes with a caper-tartar sauce served with a Caesar salad.

Tuscan Salad \$12.45
Spring greens with grape tomatoes, red onions, candied walnuts and gorgonzola cheese tossed with our balsamic vinaigrette. Add Grilled Chicken (\$3.75) or Grilled Shrimp (\$4.75).

Greek Vegetable Delight Salad \$12.95
Spinach and spring mix with feta cheese, tomatoes and kalamata olives tossed in our balsamic vinaigrette & topped with grilled asparagus and red bell pepper rings. Add Grilled Chicken (\$3.75) or Grilled Shrimp (\$4.75).

Champagne Fruit Salad \$12.95
Mango, berries, pineapple, pear, grapes, sun-dried cranberries and candied walnuts, on a bed of spring greens with a fabulous dressing made with champagne, fresh orange, honey, sour cream and pinot grigio. Add Grilled Chicken (\$3.50) or Grilled Shrimp (\$4.50).

Kids Menu

To age 10 please. Includes soft drin or milk.

Kraft Mac'n Cheese \$4.45
Kids' Size Pizza \$5.45
Chicken Tenders and Fries \$4.45
Kids' Cheese Burger and Fries \$4.45

Grilled Cheese and Fries \$3.45
Spaghetti Marinara \$3.45
Spaghetti Alfredo \$3.45
Butter Spaghetti \$3.45

Meatball Sub \$12.95

Our homemade meatballs with marinara sauce. The french loaf handles them perfectly, with a little pizza cheese to hold it all together. Served with a little side of spaghetti alfredo or any other side dish.

Parmesan Chicken Sandwich \$14.45

Same as our entree, but served on a toasted bun, with a little marinara sauce. Served with a small side of spaghetti alfredo or any other side dish.

Paninis

Served with our seasoned french fries or any other side dish.

Smoked Turkey and Gouda \$12.45
Smoked turkey, Gouda, bacon, green onions.

Caprese \$11.45
Roma tomatoes, fresh mozzarella, basil.

Chicken and Applewood Bacon \$12.95
Grilled chicken, bacon, roasted red peppers, white cheddar.

Reuben \$12.95
Corned beef, sauerkraut, Swiss, Thousand Island, on light rye.

Chicken Pesto \$12.45
Grilled chicken, roma tomatoes, white cheddar, artichokes, pesto.

Turkey Avocado \$12.45
Smoked turkey, Swiss, roma tomatoes, avocado, cranberry-citrus vinaigrette.

American Favorites

This page of American Favorites is full of comfort food, similar to the concept we used for 14 years at our sister restaurant Bob's your Uncle, made with care faithfully to the way they've tasted for many years across the heartland of America.

Appetizers

Crab Cakes \$10.95
Two crispy Maryland style crab-and-shrimp cakes with a caper-tartar sauce. Additional cake \$3.

Chips and Salsa Con Queso \$11.45
Freshly made white tortilla chips served with homemade Salsa and Con Queso. Without Queso, \$3 less.

Buffalo Wings \$12.95
Ours aren't the tiny ones, but 1½ lbs of the highest quality, with our own buffalo sauce, served with celery, ranch or bleu cheese dressing and a pile of napkins.

Main Dishes

You can sub any side dish for another or add a side Dinner or Casesar salad for \$3.

Jambalaya \$19.95
Our take on this Creole classic is Andouille sausage, shrimp & battered chicken in a slightly spicy New Orleans sauce, with Creole rice topped with zucchini crisps. I love it with a side of mashed potatoes.

Pork Schnitzel \$16.95
A prime cut of pork tenderlion, hammered-thin and breaded with panko breadcrumbs, then pan-sauteed to a golden brown finish and served with white country gravy, served with mashed potatoes and homemade applesauce.

Extraordinary Mac 'n Cheese \$16.95
Gruyere, white cheddar, cojack and smoked gouda cheeses blended into a creamy bechamel sauce, baked under parmesan bread crumbs, with Fusilli noodles and bacon crumbles.

Fried Chicken \$16.95
Hand-breaded fried boneless chicken breast with country-style white pepper gravy, served with mashed potatoes and any other side dish.

Almond-Crusted Tilapia \$17.95
Tilapia fried with a crispy almond crust, served with caper tartar sauce, a dinner salad and your choice of side dish.

Scalloped Potatoes and Ham \$14.95
Sliced Russet potatoes and plenty of Iowa ham, in a creamy white sauce topped with cheese and baked in our open-flame brick oven. A classic. Served with a side salad or any other side dish.

Quiche \$14.95
We make a great quiche pie - we'll have a vegetarian and a meat offering everyday. Served with any side dish.

Chicken Pot Pie \$12.95
A light and delicious chicken stew with vegetables, potatoes and chicken over a golden brown pie crust. A complete medium-sized meal so no side dish served with it.

Tater Tot Casserole \$12.95

Comfort food classic: Ground beef and a little corn and green beans in a nice gravy under a baked topping of cheddar cheese and tater tots. No side dish necessary with this one.

Side Dishes

Tater Tots, Fresh Fruit, Grilled Asparagus, Creole Rice, Onion Rings, Sauteed Vegetables, Cup of Soup, Sour Cream & Cream Cheese Mashed Potatoes, Roasted Baby Red Potatoes, Beer-batter French Fries - \$4.45

Side Dinner Salad or Caesar Salad - \$5.50*
*Upgrade any side salad to Pear & Walnut; Tuscan; Spinach & Goat Cheese; Greek Vegetable Delight for \$3.95 more. Cottage Cheese - \$2.45

Soups

Tomato Basil Bisque
French Onion
Soup of the Day

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Italian Specialties

Our Italian Specialties use five sauces, including the very popular lobster cream sauce, marinara, a fabulous wine-and-tomato sauce, bolognese and alfredo. Some dishes are pretty traditional and some have interesting twists.

Don't be afraid to ask your server or Manager for help in choosing an item. Any entree can add a side dinner or caesar salad for \$3.

Appetizers

Fried Calamari \$13.95
Tender calamari, lightly breaded, fried and served with fresh tomato sauce.

Crab and Artichoke Dip \$13.95
A creamy blend of Blue Crabmeat, artichokes, roasted garlic and parmesan cheese baked until golden brown. Served with freshly baked rustic bread.

Main Dishes

You can add a side salad for just \$3, or sub any side dish for any other.

Shrimp Diavalo \$21.95
6 Large Gulf shrimp lightly breaded, basted with garlic-chili butter, then baked in our brick oven. Served with angel hair pasta topped with our wine-and-tomato sauce.

Cedar Plank Salmon \$22.95
North Atlantic salmon baked in our open-flame brick oven on a cedar plank. Topped with a honey-balsamic glaze and served with vegetables and roasted baby red potatoes.

Chicken Balsamico \$20.95
Chicken breast marinated in honey, rosemary, Dijon mustard and balsamic vinegar, then grilled. Topped with roasted portabella mushrooms and a honey balsamic glaze and served with vegetables and parmesan mashed potatoes.

Pasta

Gluten-free spaghetti noodles or penne pasta can be substituted in most Italian dishes.

Black Fettuccine with Lobster \$22.95
Succulent Maine lobster and wild mushrooms sautéed in butter and tossed with black fettuccine noodles in our rich lobster cream sauce. Fabulous!

Angel Hair with Seafood \$20.95
Scallops, shrimp, calamari, and a delicious, wine-and-tomato sauce over angel hair pasta.

Angel Hair with Chicken \$17.95
The same angel hair pasta and wonderful wine-and-tomato sauce as above, with marinated chicken instead.

Brick Oven Baked Ziti \$21.95
Our #1 seller, (after the Cupcakes), a big casserole dish with chicken, shrimp, prosciutto and penne pasta in a marvelous lobster cream sauce, baked with a blend of Italian cheeses. Without Shrimp \$18.95

Rigatoni Bolognese \$15.95
Our Bolognese meat sauce combines pork, ground beef & sausage with red wine, a little cream, spices, & tomato sauce for a great flavor. Over rigatoni pasta tubes.

Lasagna \$17.95
Pasta layered with mozzarella and ricotta cheeses and a Bolognese meat sauce gives our lasagna a rich flavor.

Desserts

Cupcakes \$3.50 each
Home-made & fresh, not too fancy. Volume discounts available for take-out.

White Chocolate Bread Pudding \$8.45
Bread baked with sugar, eggs, milk and vanilla surrounded by a white chocolate sauce and a drizzle of raspberry sauce; enough for 2 or 3, although I can eat one by myself.

Vanilla Bean Crème Brulee \$7.95
Scraping our own vanilla bean flavorings into the cold custard and serving it hot on top from the flame that crusts the sugar makes this special.

Vanilla Bean Ice Cream \$2.95

Two scoops of the highest quality vanilla ice cream.

Hot Fudge Chocolate Cake \$8.95

A warm chocolate cake filled with hot fudge, with gourmet vanilla bean ice cream and chocolate sauce.

Gluten-Free Salted Caramel Cheesecake \$7.95
This crust is great-tasting and gluten-free. Served with white chocolate sauce and fresh strawberry.

Bruschetta \$12.95
Toasted Country Style bread topped with roma tomatoes, fresh mozzarella, basil, garlic and an aged balsamic drizzle.

Fried Ravioli \$11.95
Eight breaded ravioli filled with ricotta, romano and parmesan cheese delicately fried and served with fresh tomato and alfredo sauces on the side.

12 oz Ribeye Steak \$25.95
A big 12 ounce Ribeye steak with the great flavor they're known for, topped with red wine & gorgonzola butter. Served with any 2 sides.

Chicken Parmesan \$18.95

Chicken breast coated in panko breadcrumbs and lightly fried. Topped with fresh tomato sauce and mozzarella cheese and served over fettuccine topped with alfredo sauce.

Ravioli filled with chicken, cheese and spinach brushed with alfredo sauce, served over marinara sauce and accented with pesto. Everyone likes this flavorful, elegant dish.

Spaghetti with Ground Beef, Grilled Chicken, or Meatballs \$15.45
Remind yourself why this is one of the worlds most popular dishes...rich marinara sauce, noodles and your choice of meatballs, ground beef or grilled chicken.

Marinara only \$11.45

Fettuccine Alfredo \$15.45
Tossed with our homemade alfredo sauce. Add Grilled Chicken \$3.75 Cajun Chicken \$3.75 Grilled Shrimp \$4.75

Bucatini Broccolini \$18.95
Imported Bucatini pasta are narrow, hollow tubes of pasta, resembling spaghetti, which hold flavor very well. We saute them with white wine and chicken broth and add parmesan, garlic-roasted roma tomatoes, broccolini and a mild Italian sausage. Broccolini is a Japanese hybrid vegetable that tastes sweet like asparagus but looks like young broccoli.

