

# Tapas Plates

## **Antipasto Plate - sm: 9 lg: 15**

Imported meats, mozzarella cheese, olives, almonds and marinated vegetables

## **Hummus - sm: 6 lg: 9**

Topped with roasted red peppers and garlic served with flatbread triangles

## **Artisan Cheese & Fruit Plate – sm: 10 lg: 15**

Assorted gourmet cheeses served with seasonal fruit and drizzled with balsamic glaze

## **Mussels Fra Diavolo - 12**

Wine-steamed black mussels with garlic, shallots, red pepper flakes & herbs, served with bread

## **Stuffed Crimini Mushrooms - 7**

With goat cheese filling and topped with bacon bits

## **Smoked Salmon Bruschetta - 10**

Smoked salmon with lemon olive oil, fresh chives & sea salt atop slices of fresh baguette

## **Santa Fe Trio - 8**

Fresh-made guacamole, pico de gallo and our homemade pork green chili served with tri-colored tortilla chips

## **Coconut Shrimp - 9**

Breaded coconut shrimp served with a pineapple mango salsa

## **Tortellini Carbonara - 7.5**

Cheese-filled tortellini in a cream sauce with peas and ham, topped with baked parmesan.

## **Spinach and Artichoke Rangoon's - 7**

Served with a strawberry chipotle sauce

# Salads

## **Cranberry Walnut Salad - 9**

Spinach, sweet cranberries, goat cheese, candied walnuts, red onion, and raspberry vinaigrette  
*+chicken: \$2*

## **Delizios House Salad - 8**

Mixed greens, blue cheese, apples, tomato, and bacon with balsamic vinaigrette  
*+chicken: \$2 +steak: \$3*

## **Caesar Salad - 8**

Romaine lettuce tossed with Caesar dressing, croutons and parmesan cheese  
*+chicken: \$2 +steak: \$3 +smoked salmon: \$3*

## **Smoked Salmon Salad - 12**

Mixed greens topped with smoked salmon and dressed with capers, red onions, tomatoes, chopped egg and a Dijon mustard vinaigrette

## **Chicken Salad - 10**

Chicken salad mixed with grapes and walnut served atop a bed of mixed greens topped with tomatoes and raspberry vinaigrette

## **Caprese Salad - 9.5**

Sliced red tomatoes, buffalo mozzarella, basil, lemon-olive oil served over field greens and topped with a balsamic glaze

# Entrées

*Add a mixed greens side salad to any entrée for \$3.50*

## **German Bacon Wrapped Meatloaf - 15**

Our special homemade meatloaf served with spinach spaetzel and champagne sauerkraut

### ***Suggested Wine:***

Michael David Petite Petit

## **Chicken Basquaise – 16**

Tender chicken breast simmered with a Roma tomato sauce made with red and green bell peppers. Served over cilantro-lime rice topped with strips of prosciutto. Served with our vegetable of the day.

### ***Suggested Wine:***

Casa L' Angel Cabernet

*or*

Muirwood Chardonnay

## **Brandied-Peach Pork Chops – 15**

Brandied-peach pork chops accompanied by roasted rosemary potatoes and our vegetable of the day.

### ***Suggested Wine:***

Secret de Campagne

## **Pecan Crusted Trout - 18**

Sautéed pecan-crusted trout served with orzo pasta mixed with wild rice, flame-roasted onions, artichoke hearts, sun-dried Tomatoes and wild mushroom seasoning. Served with our vegetable of the day.

### ***Suggested Wine:***

Insatiable White Blend

## **Vegetable Wellington - 16**

A delicate puff pastry shell filled with either:

Grilled zucchini, squash, bell peppers, sun-dried tomatoes and mushrooms and Italian seasonings

*Or*

Portobello, shiitake and assorted mushrooms sautéed in white wine, sherry and sun-dried tomatoes

### ***Suggested Wine:***

Pine Ridge Chenin Blanc / Viognier *or*

Muirwood Chardonnay

## **Spicy Bolognese Lasagna – 14**

Our homemade beef lasagna with marinara sauce, ricotta cheese and a spicy Bolognese filling served with crusty bread.

### ***Suggested Wine:***

Shenandoah Zinfandel

# Flatbreads

*served with a mixed greens side salad*

## **Bordeaux Flatbread - 11**

Sliced flatiron steak with Havarti cheese and horseradish sauce, topped with sautéed onions

## **Margarita Flatbread - 9.5**

Fresh mozzarella, basil, and tomato drizzled with olive oil and balsamic glaze

## **Monte Flatbread - 11**

Ham, turkey, and provolone dusted with powdered sugar & served with Merlot wine jam

## **Santorini Flatbread - 12**

Roasted slices of lamb with feta cheese and Greek tzatziki sauce, topped with lettuce, onions and tomatoes

# Panini & Sandwiches

*served with a mixed greens side salad*

## **Abruzzo Panini - 11**

Roasted turkey, provolone, roasted red peppers, spinach, and pesto

## **Sicily Panini - 10**

Thinly sliced salami, ham and provolone layered with tomato and olive tapenade

## **French Dip Sandwich - 12**

Thinly sliced roast beef served on a crusty baguette topped with havarti cheese and served with au jus  
Horseradish cream also available upon request

## **Tuscan Turkey Melt - 11**

Sliced turkey and cheddar cheese melted together on a fresh hoagie roll with chipotle mayo, tomato, and avocado

# Soup

Please ask your server for today's fresh soup selection. Served with baked bread.

**Cup: 4.25 Bowl: 5.5**

## **Homemade Beef Stew in a Bread Bowl**

**7.5**