

pasta fresca

Appetizers and Breads

Breads

All breads except bruschetta come with a side of marinara sauce

1/2 loaf (serves 1 to 2) Full loaf (serves 3 to 4)

Garlic Bread fresh garlic spread on baked daily French bread toasted to perfection

1/2 loaf \$2.75 Full loaf \$4.99

 **Cheese Bread** baked daily French bread topped with a mix of parmesan and mozzarella cheeses toasted till bubbly

1/2 loaf \$3.99 Full loaf \$6.75

Loaded Bread fresh garlic spread on baked daily French bread and topped with a mix of parmesan and mozzarella cheeses toasted till bubbly

1/2 loaf \$4.25 Full loaf \$7.75

 **Bruschetta** tons of roma tomatoes, fresh picked basil and chopped garlic marinated in olive oil served over toasted French bread and topped with a mix of mozzarella and parmesan cheeses. Finally, drizzled with our creamy balsamic vinaigrette

for two \$6.99 for four \$11.49

Cheesy Bruschetta when you are feeling especially decadent, try our classic bruschetta served over our bubbly cheese bread

for two \$9.50 for four \$13.50

Appetizers

 **Flash Fried Brussel Sprouts** a heaping portion topped with parmesan served with roasted red pepper pesto aioli **N** \$7.95

  **Bacon Wrapped Scallops** 6 southeastern wild caught bay scallops wrapped in bacon and served with a sriracha slaw **N** \$12.50

 **Caprese Fresca** sliced buffalo mozzarella with sliced roma tomatoes and fresh picked basil drizzled with EVOO \$9.50

House Made Crab Cakes 2 house-made jumbo lump crab cakes served on a bed of fresh spinach topped with a creamy roasted red pepper pesto sauce **N** \$12.25

Italian Hummus** cannellini beans, fresh picked basil, garlic lemon zest and roasted red peppers blended till smooth and served with carrots, celery and crispy pita chips \$7.75

Hand Breaded Calamari tender calamari and peppadew peppers lightly breaded and fried with panko breadcrumbs served with a sriracha marinara \$10.50

Fried Pasta Fresca Ravioli a new twist on our popular house ravioli. Spinach, walnut and cheese stuffed ravioli flash fried and served with a side of creamy marinara **N** \$9.99

 **Prince Edward Island Mussels**** a full pound of PEI mussels with roasted red peppers and green onions simmered in our house-made basil pesto finished with a dash of cream **N** \$10.99

Soup & Salads

Crab Bisque cup of our house-made tomato basil crab bisque \$4.00

Chicken Bacon Caesar romaine lettuce, parmesan cheese, bacon and croutons tossed in our house-made Caesar dressing and topped with your choice of fried or pan sautéed chicken \$11.95

 **Greek Fresca** pepperoncini, kalamata olives, red onions, cucumbers and roma tomatoes sprinkled with a generous portion of feta cheese over a bed of green-leaf lettuce topped with our house Italian vinaigrette \$9.99

Chicken Greek greek fresca plus your choice of fried or sautéed chicken \$12.99

 **Pesto Primavera Salad** portabella mushrooms, haricot verts, asparagus and roma tomatoes sautéed with our house-made pesto and served warm on a bed of green-leaf lettuce and topped with sun-dried tomato goat cheese crumbles **N** \$12.99

 **Salmon Checca Salad** romaine lettuce tossed with marinated roma tomatoes, fresh garlic, basil and EVOO topped with a 7oz filet of pan seared salmon and sprinkled with feta cheese \$14.99

 **Strawberry Balsamic Salmon Salad**** 7oz filet of pan seared salmon served on a bed of green leaf lettuce tossed with goat cheese, pecans and a strawberry balsamic vinaigrette **N** \$14.99

Kids Menu

12 and under
Your choice
\$6.50

All children's entrees served with a choice of pita chips, side salad or green peas

Add a drink for \$1.00
Milk, Apple Juice,
Lemonade or Soda

Buttered noodles and Parmesan cheese
Spaghetti marinara
Spaghetti and meatballs
Chicken fingers and spaghetti marinara
Fettuccine alfredo
Cheese ravioli with marinara sauce

Desserts & Beverages

Ask your server for daily dessert offerings

Sweet Tea, Unsweet Tea, Lemonade, Coke, Diet Coke,
Sprite, Mr. Pibb, Fanta Orange, Hot Tea and Coffee \$2.25
23.5 oz San Pellegrino \$5.00
12oz can of San Pellegrino Aranciata Rossa \$3.50
12 oz. Can Gosling's Stormy Ginger Beer \$3.00
12 oz. Can Red Bull \$4.00



Gluten Free



Spicy



Customer Favorite

Gluten free option available, ask your server **N Contains nuts

There is a \$2.99 split charge on all shared entrees.
All salads and entrees are topped with parmesan cheese.

Entrees

All entrees come with a small house salad. For an additional charge, you can substitute one of the following: a cup of house-made tomato crab bisque for \$2.00 or side Caesar salad for \$1.19 or side Greek salad for \$2.25.

If you have any special dietary requirements, please ask your server about options for modifying existing dishes to meet your dietary needs.

Stuffed Pasta

-  **Pasta Fresca Ravioli** A must try! ravioli stuffed with a mix of spinach, walnuts, cheese and topped with your choice of marinara, creamy marinara or alfredo sauce **N** \$11.50
- Cheese Ravioli** ravioli stuffed with a blend of mild Italian cheeses and topped with your choice of marinara, creamy marinara or alfredo sauce \$10.99
- Classic Tortellini** tortellini stuffed with a mix of aged Italian cheeses and topped with your choice of marinara, creamy marinara or alfredo sauce \$11.75
with chicken \$14.50
- Gnocchi** potato dumplings served with a sun-dried tomato alfredo sauce topped with flash fried brussel sprouts \$11.75

Traditional Marinara Dishes

- Spaghetti Marinara**^{**} house-made spaghetti topped with our made daily marinara \$7.99
- Spaghetti & Meatballs** house-made spaghetti with two handmade meatballs topped with marinara \$9.99
- Spaghetti Meat Sauce**^{**} house-made spaghetti topped with a hearty ground beef marinara sauce \$9.99
-  **Loaded Spaghetti** two handmade meatballs and Italian sausage topped with our hearty meat sauce served over our traditional spaghetti \$12.69
- Chicken Parmesan** chicken breaded and fried topped with marinara sauce and served on our house-made spaghetti, finished with a melted mix of mozzarella and parmesan cheeses \$12.99
- Traditional Lasagna** mild Italian sausage, house-made marinara and a blend of three cheeses layered with fresh pasta, topped with mozzarella baked and topped with more of our house-made marinara \$11.29
-  **Artichoke Marinara**^{**} marinated artichoke hearts, green onions and roasted red peppers sautéed in a spicy marinara sauce served over our house-made spaghetti \$13.99

New Traditions

-  **Chicken & Spinach Lasagna** a unique twist on an old favorite. Spinach and ricotta cheese layered with pan sautéed chicken and our house-made béchamel sauce, topped with mozzarella and baked, then finished with our creamy marinara \$12.99
- Alfredo Fresca** sliced mushrooms and green peas sautéed in our traditional alfredo with a hint of nutmeg and tossed with with your choice of house-made pasta \$12.49
with chicken \$14.99
-  **PF Marsala** Choose from sauteed chicken or pan seared pork medallions with sliced mushrooms, peppadew peppers and fresh basil finished in a creamy marsala sauce served over your choice of house-made pasta \$14.99
- Paglio Fieno** prosciutto ham sautéed with sliced mushrooms and green peas, simmered in our creamy marinara and served with your choice of house-made pasta \$14.50
- The House Special** chicken and sliced mushrooms sautéed in our creamy marinara sauce served with your choice of house-made pasta \$14.25



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Signature Pasta Dishes ALL customer favorites

-   **Creole-Mex** southeastern wild caught shrimp and andouille sausage sautéed with fresh red peppers and portabella mushrooms in a house-made jalapeno bacon cream sauce tossed with your choice of house-made pasta \$16.99
-   **Chicken Santa Fe** chicken sautéed with sliced mushrooms, roasted red peppers and green onions in a cayenne cream sauce served with your choice of house-made pasta \$13.99
-  **Seafood Gorgonzola** southeastern wild caught shrimp and scallops sautéed with sliced mushrooms, green onions and roasted red peppers finished in our gorgonzola cream sauce, served with your choice of house-made pasta \$18.99
- Roma Rosa** southeastern wild caught shrimp and scallops sautéed with roma tomatoes in our creamy marinara sauce tossed with your choice of house-made pasta \$17.99
-   **Seafood Santa Fe** southeastern wild caught shrimp and scallops sautéed with roasted red peppers and green onions in a cayenne cream sauce served with your choice of house-made pasta \$18.50
- PF Crab Cakes** two house-made jumbo lump crab cakes served on a bed of portabella mushrooms and fresh spinach sautéed with our roasted red pepper cream sauce served over your choice of pasta **N** \$16.99

Light and Fresh

-  **Sriracha Pasta**^{**} snow peas, zucchini, squash and roma tomatoes sautéed with our house-made sriracha marinara served over your choice of pasta \$11.49
with chicken \$13.79
-  **Seared Scallops**^{**} pan seared southeast wild caught bay scallops sautéed with roma tomatoes and fresh asparagus topped with a lemon butter reduction served on your choice of pasta \$17.99
-  **Southwest Chicken**^{**} chicken with roasted red peppers, green onions and roma tomatoes sautéed in a cilantro-mint white wine butter sauce served with your choice of house-made pasta \$12.50
- Angel Pesto**^{**} roma tomatoes and sliced mushrooms sautéed in our traditional basil and pine nut pesto served over our house-made angel hair **N** \$12.49
with chicken \$14.99
- Pasta Bella** southeastern wild caught shrimp sautéed with prosciutto ham and roma tomatoes tossed in a sun-dried tomato pesto topped with flash fried brussel sprouts **N** \$17.50
- Salmon Fresca**^{**} filet of salmon pan sautéed with bacon, fresh haricot verts, zucchini, squash and red peppers tossed with a lemon butter sauce served with your choice of pasta \$17.99

Choose Your Pasta

spaghetti	fettuccine
spinach spaghetti	spinach fettuccine
angel hair	whole wheat
spinach angel hair	gluten free

Substitute a bed of fresh spinach for pasta on any entree for \$1.99. All pasta made in-house daily, except gluten free pasta.