

pasta fresca

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 3.75 Full loaf 6.50

CHEESE BREAD

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

1/2 loaf 4.50 Full loaf 7.75

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 4.75 Full loaf 8.25

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 7.50 for four 12.99

APPETIZERS

FLASH FRIED BRUSSEL SPROUTS

 a heaping portion topped with parmesan served with roasted red pepper pesto aioli **N** 8.95

CAPRESE FRESCA

sliced buffalo mozzarella with sliced roma tomatoes and fresh picked basil drizzled with EVOO 10.50

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** 13.99

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

FLASH FRIED FRESH MOZZARELLA BALLS

served with sriracha marinara 8.99

HAND BREADED CALAMARI

tender calamari and peppadew peppers lightly breaded and fried with panko breadcrumbs served with a sriracha marinara 10.50

SOUPS & SALADS

CRAB BISQUE

cup of our house-made tomato basil crab bisque 4.75

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 12.95

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 10.50

with sauteed chicken 12.95

with fried chicken 12.95

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 17.25

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** 17.95

KIDS MENU

Available only to children 12 and under
All children's entrees served with a choice of pita chips,
side salad or green peas
Add a drink for 1.00

Buttered noodles and parmesan cheese 7.50
Spaghetti marinara 7.50
Spaghetti and meatballs 9.50
Chicken fingers and spaghetti marinara 9.50
Fettuccine alfredo 8.25
Cheese ravioli with marinara sauce 8.00

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

 Gluten Free  Spicy  Customer Favorite ******Gluten free option available, ask your server **N** Contains nuts

If you have any special dietary requirements, please ask your server about options for modifying existing dishes to meet your dietary needs. However, we openly handle several allergens throughout our restaurant including dairy, tree nuts, eggs, soy, wheat, seafood and others. While we take precautions to keep ingredients separate, we cannot guarantee that any of our foods are allergan free as we used shared equipment to store, prepare and serve them. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodbourne illness
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 3.00 or side Caesar salad for 1.25 or side Greek salad for 2.25.

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** 12.99

Cheese Ravioli ravioli stuffed with a blend of mild Italian cheeses and topped with your choice of marinara, creamy marinara or alfredo sauce 12.99

Classic Tortellini tortellini stuffed with a mix of aged Italian cheeses and topped with your choice of marinara, creamy marinara or alfredo sauce 12.75 with sautéed chicken 15.75

Gnocchi potato dumplings served with a sun-dried tomato alfredo sauce topped with flash fried brussel sprouts 13.99

TRADITIONAL MARINARA DISHES

 **Loaded Spaghetti** two handmade meatballs and Italian sausage topped with our hearty meat sauce served over our traditional spaghetti 14.99

Spaghetti & Meatballs house-made spaghetti with two handmade meatballs topped with marinara 11.50

Spaghetti Meat Sauce** house-made spaghetti topped with a hearty ground beef marinara sauce 10.50

Spaghetti Marinara** house-made spaghetti topped with our made daily marinara 9.99

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 11.75

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 13.50

NEW TRADITIONS

Loaded Alfredo southeastern wild caught shrimp and scallops sautéed with chicken, bacon and sliced button mushrooms tossed in our house-made alfredo served over your choice of pasta 21.99

 **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 13.25

Chicken Alfredo Fresca sautéed chicken with sliced mushrooms and green peas sautéed in our traditional alfredo with a hint of nutmeg and tossed with your choice of house-made pasta 15.50

 **Chicken Marsala** sautéed chicken with sliced mushrooms, peppadew peppers and fresh basil finished in a creamy marsala sauce served over your choice of house-made pasta 16.75

The House Special chicken and sliced mushrooms sautéed in our creamy marinara sauce served with your choice of house-made pasta 15.99

SIGNATURE PASTA DISHES

Chicken Bacon Gorgonzola chicken and bacon sautéed with roma tomatoes and fresh spinach tossed with our gorgonzola cream sauce served over your choice of pasta 16.99

 **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 18.99

Shrimp & Prosciutto Rosa

southeastern wild caught shrimp sautéed with prosciutto ham, button mushrooms and peas tossed in our creamy marinara sauce 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 16.25

 **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 21.99

 **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 19.99

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** 18.99

LIGHT AND FRESH

 **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 19.99

 **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 15.50

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 20.99

CHOOSE YOUR PASTA

spaghetti	angel hair	fettuccine	whole wheat
spinach spaghetti	spinach angel hair	spinach fettuccine	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.

 Customer Favorite

 Spicy

 Gluten Free

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

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