

Lunch Menu

APPETIZERS

Bruschetta

\$5

Grilled Bread with Extra Virgin Olive Oil, Roma Tomatoes, Basil, Fresh Garlic and topped with Shaved Parmesan and Arugula.

Caprese

\$8.95

Fresh mozzarella, Sliced Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinaigrette.

Carpaccio

\$8.95

Thinly Sliced Raw Beef with Red Onions, Capers, Shaved Parmesan, Lemon Soy Dressing and Arugula.

Fried Calamari

\$9.95

Seasoned Fried Calamari served over Greens with Chipotle Aioli .

Polanta Cake

\$8.95

Roasted Polenta Cakes topped with Crispy Parmesan Cheese, in a Porcini Mushroom Sauce.

Ahi Tuna Sashimi

\$8.95

Kalamata Olives, Puffed Caper, Pickled Lemon Zest, Avocado Relish.

SOUP AND SALAD

Minnestrone – Hearty Italian Vegetable & Bean Soup.

Cup \$4.00 Bowl \$6.50

Freshly Prepared Soup of the Day

Cup \$5.00 Bowl \$7.50

King Crab Louis Salad

\$15

Iceberg lettuce, California Avocado, Hard Boiled Egg, Roma tomato wedges, lemon, Crab Louis Dressing and sweet Paprika.

Classic Cesar

\$12.95

Crisp Romaine tossed in Lemon Garlic, Anchovy Dressing with Croutons, Parmesan Cheese and Balsamic Syrup. With grilled chicken breast.

Salmon Salad

\$14.95

Aruluga, Cherry Tomatoes, Red Onion, Champagne Vinegar and Olive Oil.

Spinach Salad

\$12.95

Apple Wood Smoked Bacon, Dried Cranberries, Blue Cheese, Grilled Provencal Shrimp, and Sliced Avocado tossed with a Pomegranate Balsamic Vinaigrette.

Asian Marinated Chicken Salad**\$12.95**

Assorted field of Green Lettuces with Soy Beans Sprouts, Roasted Almond Slivers, Sliced Scallions, Cilantro, Water Chestnuts, Bamboo Shoots and Chef's Marinated Chicken with a Sesame Soy Dressing.

Rose House Salad**\$8.95**

Blend of Vineyards Flavors to include Assorted Vine Ripe Fruits, Black Pepper Crusted Goat Cheese, Fire Roasted Bell Peppers, Caramelized Pecans and Fresh Avocado tossed with a Pomegranate Balsamic Vinaigrette.

FROM OUR OAK BURNING PIZZA OVEN**Margarita Pizza****\$8.95**

Fresh Tomato, Mozzarella Cheese, and Basil.

Giardiniera**\$9.95**

Fresh Tomato, Zucchini, Eggplant, Red Onion, Parmesan Cheese, and Basil Pesto.

Aloha**\$9.95**

Sweet Pineapple, City Ham, Red Onion, and Mozzarella Cheese.

Pizza Chianti**\$9.95**

Italian Sausage, Pepperoni, Bacon, Canadian Bacon, and Mozzarella Cheese.

Rolling Hills**\$9.95**

Prosciutto, Fresh Tomato, Oregano, and Gorgonzola Cheese.

Classic Pepperoni**\$9.95**

Tomato Sauce, Mozzarella Cheese, and Pepperoni.

PANINI-ITALIAN SANDWICH

Comes with either French Fries or Small Side Salad.
Creamy Aioli Sauce on all Ciabatta Bread Sandwiches.

Caprese Panini**\$8.95**

Fresh Mozzarella, Tomatoes, Roasted Red Bell Peppers, Arugula, and Extra Virgin Olive Oil.

Vegetable Panini**\$8.95**

Eggplant, Zucchini, Caramelized Onions, Tomatoes, and Fontina Cheese.

Panini with Chicken**\$9.95**

Mesquite Grilled Chicken, Basil Pesto, Melted Fontina Cheese, Crispy Tobacco Onion, Slice Tomatoes.

Panini with Steak**\$12.95**

Mesquite Grilled Marinated New York Steak, Red Onions, Mushrooms, and Fontina Cheese.

PASTA

Pappardelle with Chicken

\$9.95

Pappardelle, Smoked Chicken, Mushrooms, Green Peas, Garlic in a Porcini Cream Sauce.

Linguini with Vongole

\$11.95

Linguini with Manila Clams, Pancetta, Leeks, Minced Garlic, Red Pepper Flakes, Parsley in a Clam Broth.

Fettuccini with Sausage

\$9.95

Sautéed Sausage, Roasted Red Peppers, Leeks, garlic, Basil and Tomato Sauce.

Spaghetti with Mixed Seafood

\$15.95

Rock Shrimp, Manila Clams, Calamari, Fresh Seafood, Roasted Bell Peppers, and Peas in a Saffron Stock.

Spaghetti Bolognese

\$9.95

Spaghetti with traditional house made tomato meat sauce.

MORE PASTA

Veal Tortellini

\$9.95

House made Pasta filled with Veal, Fennel and Ricotta Cheese served in a Garlic Marsala Cream Sauce with Wild Mushrooms and Roasted Pancetta.

Spinach Ravioli

\$9.95

House made Pasta filled with Spinach and Seasonal Vegetable in a Whole Garlic Tomato Sauce, and topped with Basil.

Penne

\$9.95

Penne Pasta in a Spicy Marinara Sauce and topped with Eggplant.

Orechiette

\$9.95

Black Olives, Broccoli, Sundried Tomatoes, Chile Flakes in Whole Roasted Garlic Olive Oil and topped with Feta Cheese.

Capelline al Pomodoro e Funghi

\$9.95

Angel Hair Pasta with Mushrooms and Fresh Tomato in a Garlic Basil Sauce.

Risotto of the Day

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ENTREES

Add a small mixed green salad for \$4

Veal Piccata

\$18.95

10 oz Veal Medallions Sautéed in a Lemon Butter Caper Sauce with Roasted Potatoes, Sautéed Vegetables.

Veal Marsala

\$19.95

10 oz Veal Medallions Sautéed with Mushrooms and Vermouth with Roasted Potatoes, Sautéed Vegetables.

Grilled Salmon

\$18.95

Mesquite Grilled King Salmon Filet on Mesclun with Capers, Sun-dried Tomatoes, Shallots, Basil, Extra Virgin Olive Oil and Balsamic with Roasted Potatoes, Sautéed Vegetables.

New York Steak

\$19.95

Mesquite Grilled 12 oz New York Strip Steak with Gorgonzola Demi Glaze, Roasted Potatoes and Sautéed Vegetables.

\$15.00 Corkage per bottle.

20% gratuity for parties of 8 or more.

We are not responsible for lost or stolen articles.

We reserve the right to refuse service to anyone.

PLEASE CALL AND ASK ABOUT CATERING, PRIVATE PARTIES & TAKE OUT!!
