

Breakfast Menu

Now available everyday until 1:30 p.m.

Pancakes

<i>Short Stack (2)</i>	\$4.95	<i>Regular Stack (3)</i>	\$5.95
<i>Blueberry (2)</i>	\$5.95	<i>Strawberry (2)</i>	\$6.95
<i>Banana Pecan (2)</i>	\$7.95	<i>Mixed Fruit (2)</i>	\$7.95

French Toast

All french toast is made with thick cut brioche bread

<i>Crunchy French Toast</i>	\$6.95	<i>Regular (2)</i>	\$5.95
<i>Crunchy With Berries & Whip Cream</i>	\$8.95	<i>With Assorted Berries</i>	\$7.95

Three Egg Omelettes

All omelettes & specialties served with toast, potatoes & fruit

Substitute egg whites add \$1.00

<i>Western</i>	\$7.95	<i>Three Cheese</i>	\$6.95
Peppers, onions, mushrooms & cheese		Provolone, american & cheddar	
<i>Seafood</i>	\$11.95	<i>Meat Lovers</i>	\$8.95
Crab, shrimp, asparagus & goat cheese		Sausage, ham, bacon & cheese	
<i>Mushrooms</i>	\$8.95	<i>Vegetable</i>	\$8.95
Portobello, shiitake, domestics & cheese		Spinach, mushrooms, broccoli, tomatoes, asparagus & goat cheese	
<i>Ham & Cheese</i>	\$7.95		

Specialties

<i>Eggs Benedict</i>	\$7.95	<i>Breakfast Combo</i>	\$9.95
Poached eggs on english muffin with hollandaise sauce		Pancake, french toast, bacon, sausage, ham & 2eggs any style	
<i>3 Eggs Any Style</i>	\$5.95	<i>Crab Cake & Poached Egg</i>	\$13.95
<i>Grilled Smoked Pork Chop & Eggs</i>	\$11.95	Jumbo lump crab cake topped with a poached egg	

Breakfast Sandwiches

All breakfast sandwiches come with potatoes, scrambled egg or fried egg

Sandwiches available on brioche roll, bagel, white, wheat or rye bread or in a wrap

<i>Ham & Cheese</i>	\$5.95	<i>Pork Roll & Cheese</i>	\$5.95
<i>Sausage & Cheese</i>	\$5.95	<i>Bacon & Cheese</i>	\$5.95

Sides

<i>Ham</i>	\$2.95	<i>Sausage (4) links</i>	\$2.95
<i>Potatoes</i>	\$1.95	<i>Bacon (4) pieces</i>	\$2.50
<i>Bowl of fresh fruit</i>	\$4.95	<i>Oatmeal</i>	\$4.95
<i>Toast</i>	\$.95	<i>1 egg any style</i>	\$1.95
<i>Scrapple</i>	\$2.50	<i>Pork Roll</i>	\$2.50

Beverages

<i>Coffee (free refills)</i>	\$1.95	<i>Soda (free refills)</i>	\$1.95
<i>Hot or Iced Tea (free refills)</i>	\$2.50	<i>Juice</i>	\$2.50

Kids (10 and under)

<i>Silver dollar pancakes</i>	\$3.95	<i>French Toast</i>	\$3.95
<i>Kids Combo</i>	\$4.95	<i>2 Eggs any style</i>	\$4.50
2-silver dollar pancakes, 1-french toast, 1-egg & choice of meat		Served with toast	

Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness

Christine's Offsite Catering Menu

385 Oxford Valley Rd. Yardley Pa. 19067 (215) 369-2930

Small Trays Serve 8 - 10 / Large Trays Serve 15 - 20

Appetizers

	Small / Large		Small / Large
Caprese Skewers (20) or (40) - Fresh Mozzarella, basil & cherry tomatoes on a skewer	\$29 / \$49	Little Neck Clams (50) or (100) - Steamed in seasoned white wine garlic sauce	\$29 / \$49
Cold Antipasto - Assorted meats, cheese & marinated vegetables	\$39 / \$69	Mussels Fra Diavolo (50) or (100) - Steamed in a spicy marinara sauce	\$19 / \$34
Calamari Fritti -	\$29 / \$39	Tuscan Tomato Bruschetta -	\$19 / \$29
Mini Crab Cakes (20) or (40) -	\$49 / \$89	Shrimp Cocktail (60) or (100) -	\$49 / \$79
Grilled Vegetables -	\$29 / \$49	Chicken Tenders (25) or (50) -	\$39 / \$69
Fresh Vegetables w/dip -	\$29 / \$49	Scaollops Wrapped in Bacon (25) or (50) -	\$49 / \$89
Eggplant Rollatini (15) or (25) -	\$29 / \$44	Asparagus Rollatini (25) or (50) -	\$29 / \$49

Salads & Sides

Choose any 2 dressings for salads, raspberry, balsamic, ranch, bleu cheese or ceasar

	Small / Large		Small / Large
Caesar -	\$29 / \$39	Garden Salad -	\$29 / \$39
House Salad - Mixed greens, feta cheese, walnuts & slivered granny smith apples	\$35 / \$45	Summer Salad - Mixed greens, oranges, asparagus, strawberries & goat cheese	\$35 / \$45
Italian Pasta Salad - Assorted meats, cheese, red onions, tomatoes, olives, carrots, celery & peppers	\$29 / \$39	Italian Potato Salad - Red onions, green beans, peppers, tomatoes, black olives, olive oil & fresh herbs	\$29 / \$39
Traditional Macaroni Salad -	\$24 / \$34	Traditional Potato Salad -	\$24 / \$34
Fresh Fruit Tray -	\$29 / \$39	Cole Slaw -	\$19 / \$29
Sausage & Peppers -	\$39 / \$69	Meatballs (25) or (50) -	\$29 / \$49
Garlic Mashed Potatoes -	\$29 / \$44	Red Roasted Potatoes -	\$39 / \$54
Sautéed Spinach -	\$39 / \$59	Grilled Vegetables - Asparagus, zucchini, squash, portobellos & onions	\$39 / \$59
Sautéed or Steamed Green Beans -	\$39 / \$54		

Pasta Trays

	Small / Large		Small / Large
Vodka Rigatoni -	\$39 / \$75	Gnocchi Pomodoro -	\$39 / \$75
Cavatelli Al Gamberi - Tossed w/shrimp & broccoli in olive oil & garlic sauce	\$59 / \$99	Cavatelli Amatriciana - Tossed w/pancetta (Italian bacon) & red onions in a spicy marinara sauce	\$49 / \$89
Farfalle Al Salmone - Bow tie pasta & salmon in a blush cream sauce w/asparagus tips	\$59 / \$99	Penne Prime Vera - Tossed w/fresh vegetables in olive oil & garlic	\$39 / \$75
Tortellini Alfredo -	\$49 / \$89	Baked Ziti - With cheese & meat	\$49 / \$89
Lasagna - Meat & cheese or Vegetable & cheese	\$49 / \$89	Stuffed Shells -	\$49 / \$89

Chicken

Small Trays \$59 / Large Trays \$109

Chicken Francaise - Batter dipped & sautéed in a lemon caper garlic white wine sauce, served with capellini

Chicken Marsala - Sautéed w/mushrooms in a marsala wine sauce. Served with mashed potatoes & vegetable of the day

Chicken Dijon - Sautéed w/shiitake mushrooms in a dijon cream sauce

Chicken Parmigiana - Served w/vegetable of the day and mashed potatoes

Chicken Picante - Sautéed w/mushrooms in a lemon white wine butter sauce. Served w/mashed potatoes & vegetable of the day

Chicken Cacciatore - Peppers, mushrooms, onions in a white wine marinara sauce

Chicken Al Carciofi - Sautéed w/black olives, artichokes, asparagus & cherry tomatoes in white wine garlic sauce

Grilled BBQ Chicken - Breast, thighs & legs

Meat

Available in small or large tray

Small / Large

Small / Large

Veal Scallopini - Veal cubes w/onions, peppers, mushrooms, white wine & tomatoes \$69 / \$119

Veal Francaise - Batter dipped & sautéed in lemon white wine butter sauce \$79 / \$139

Veal Parmigiana - \$69 / \$119

Prime Rib w/au jus - \$89 / \$149

Roast Beef - With gravy \$49 / \$89

Filet Mignon - Mkt\$

Veal Genovese - Veal cubes w/mushrooms & onions in a red demi \$69 / \$119

Veal Marsala - Sautéed w/mushrooms in a marsala wine sauce \$79 / \$139

BBQ Pulled Pork - \$49 / \$89

Pork Tenderloin - In natural gravy \$59 / \$99

Baby Back Ribs - 3 full racks or 6 full racks \$59 / \$109

Fish

Available in small or large tray

Small / Large

Small / Large

Broiled Salmon - Served in a butter lemon caper dill sauce \$59 / \$109

Shrimp Francaise (30) or (50) - Batter dipped & in a lemon caper white wine butter sauce \$59 / \$99

Broiled Lobster Tails Provencal - Finished with a classic french sauce sauté of diced tomatoes, shallots & garlic with white wine and butter Mkt \$

Tilapia Francaise - Batter dipped & sautéed in a lemon caper white wine butter sauce \$49 / \$89

Tilapia Puttanesca - Sautéed in a marinara sauce w/capers & black olives \$49 / \$89

Stuffed Shrimp (minimum order 10) - Jumbo shrimp stuffed w/crab imperial \$6.00 each

Others

Assorted wraps or panini sandwiches - 3 chicken, 2 filet mignon, 2 vegetable \$49

Eggplant Parmigiana - \$39 / \$69

Homemade Dinner Rolls - \$6 a dozen

Chafing dish rentals - Includes Fuel \$10 each

Seasoned Bread Sticks (25) or (50) - Pepperoni, hot peppers, sweet peppers & grated cheese \$20 / \$35

Homemade Tomato Pie - 13

Delivery Charge - \$20

Set - up charge - \$25

Packages

Minimum of 15 people on all packages, all packages include chafing dishes, stearnos & serving utensils

Summer BBQ - Includes - Baby back ribs, bbq chicken breast, pulled pork, 3 sides or salads & rolls 18.99 per person

Italian Dinner - Penne marinara w/ meatballs, chicken marsala, veal parmigiana, antipasto 3 sides or salads & rolls 24.99 per person

Cold Lunch - Assorted wraps or sandwiches, choice 3 salads. Canned beverages, plates, napkins & utensils 10.99 per person

Hot Lunch - Choose 1 pasta, 1 chicken, 1 salad rolls, butter & cookies, canned beverages, plates, napkins & utensils \$12.99 per person

Ultimate Dinner - Includes 1 chicken, 1 meat, 1 pasta, 1 fish, 3 sides or salads, 2 appetizers and assorted mini pastries. Lobster tails & filet mignon available at an up charge according to Mkt conditions. 29.99 per person

Special Events - Weddings - Communion - Confirmation - Etc. Allow us to help you create your perfect event. Call and ask for James Armetta

Christine's Dinner Banquet Menu

385 Oxford Valley Rd. Yardley Pa. 19067 (215) 369-2930

Appetizers

*Mozzarella Fritta - Cold Antipasto - Calamari Fritti
Mini Crab Cakes- Cold Antipasto*

Salads

Christine's House - Caesar - Garden - Caprese

Pasta

Penne Marinara - Vodka Rigatoni - Gnocchi - Lobster Ravioli - Cavatelli Amatriciana

Chicken

Marsala - Francaise - Picata - Parmigiana - Al Carciofi

Chicken Toscana

Sautéed w/asparagus, tomatoes & portobello mushrooms in a marinara sauce.

Fish

Grilled Salmon - Homemade Crab Cakes - Tilapia

Fish of The Day

Maybe an up charge depending on market conditions

Meat

Veal Marsala - Francaise - Picata - Vincenzo - Parmigiana - Capri - Nicola

Filet Mignon

\$6.00 up charge

N. Y. Strip Steak

\$3.00 up charge

Veal Chop

\$6.00 up charge

Package #1 (3-courses) \$35.00 per person

Includes: Salad and 4 entrées 1chicken, 1fish, 1veal & 1 pasta & assorted mini pastries

Package #2 (4-courses) \$39.00 per person

Includes: 2 Appetizers, salad, 4 entrées 1chicken, 1fish, 1veal, 1 pasta & assorted mini pastries

Package #3 (5-courses) \$45.00

Includes: 3 Appetizers, salad, pasta mista any (2) pastas, 3 entrées 1chicken, 1fish, 1veal & assorted mini pastries

Dinner Buffet \$29.00 per person

Includes: Pasta, chicken, tilapia francaise, roasted pork loin, sautéed green beans, garden salad, tomato bruschetta & mini pastries

All packages include soda, coffee & tea. 20% gratuity & 6% sales tax will be added to the check. \$250.00 deposit is required to hold a date. Deposit is non refundable after 7 days from booking date. After that point a gift card will be issued.

***For a private room on Saturday evening. The requirements are a minimum of 35 guests and there is a \$15.00 per person up charge*

Antipasti

Vongole Vino Bianco

Little neck clams steamed in a seasoned white wine garlic sauce \$11/\$29

Smoked Salmon

Served with garlic toast, capers, chopped red onion & lemon wedge \$11/\$29

Asparagus Rollatini

Fresh asparagus rolled w/prosciutto & provolone cheese, topped w/seasoned bread crumbs & baked \$11/\$29

Cozze Fra Diavolo

Mussels in a spicy marinara sauce (2 dozen) \$10/\$29

Roasted Peppers & Aged Provolone

\$11/\$29

Shrimp & Crab Martini

Served on a bed of mixed greens with cocktail sauce & lemon wedge \$16

Tuscan Garlic Bread Bruschetta

Diced tomatoes, garlic, fresh basil & olive oil served over toasted Italian bread \$7/\$21

Mozzarella Fritta

Homemade breaded fresh mozzarella fried and served over marinara sauce \$8/\$24

Cold Antipasto

Assorted Italian cheese, meats, marinated vegetables, anchovies & olives \$11/\$29

Calamari Fritta

Fried calamari served with marinara and lemon \$11/\$29

Salads

Salads available as side salad or entrée

Add grilled or blackened chicken \$3.00, shrimp \$6.00, salmon \$8.00

Christine's House Salad

Spring mix, slivered granny smith apples, feta cheese & walnuts tossed in a raspberry vinaigrette \$7/\$10

Summer Salad

Mixed greens w/mandarin oranges, strawberries, asparagus, goat cheese & raspberry vinaigrette \$8/\$11

Grilled Portobello Mushroom

Over mixed greens w/tomato bruschetta, fresh mozzarella & olive oil & balsamic vinegar \$9/\$12

Baby Spinach Salad

With fingerling potatoes, pecans, goat cheese & mushrooms, tossed in a warm bacon dressing \$8/\$11

Sicilian Chopped Salad

Romaine lettuce w/tomatoes, kalamata olives, roasted peppers & red onions w/balsamic vinaigrette \$8/\$11

Classic Caesar

Romaine, homemade croutons & pecorino romano cheese tossed w/ homemade caesar dressing \$7/\$10

Caprese Salad

Sliced tomatoes, fresh mozzarella & kalamata olives, over mixed greens & finished with olive oil & balsamic vinegar \$8/\$11

Insalata Mista

Mixed greens and assorted fresh vegetables, tossed with balsamic vinaigrette \$7/\$10

Pesce (Seafood)

Sautéed Tilapia , Crab Meat & Shrimp

In a lemon white wine butter garlic sauce w/capers, asparagus & tomatoes, served w/mashed potatoes & vegetables \$28

Homemade Crab Cakes

Lightly breaded w/jumbo lump crab meat, served w/a sherry cream sauce, sautéed vegetables & garlic mashed potatoes \$27

Shrimp Scampi

Sautéed in a garlic butter lemon white wine sauce or fra diavolo in a spicy marinara & served over linguini \$22

Linguini Alle Vongole

Steamed little neck clams in a seasoned white wine garlic sauce served over linguini \$19

Cozze Fra Diavolo

Mussels in a spicy marinara sauce served over linguini (available mild upon request) \$19

Seafood Risotto

Shrimp, clams, mussels, calamari, scallops, shiitake mushrooms, asparagus , tomatoes & peas. In a sherry cream lobster sauce \$26

Tilapia Francaise

Sautéed in a lemon white wine sauce with shiitake mushrooms, capers & sweet crab claw meat & served over a bed of capellini 21

Linguini Al Pescatore

Clams, mussels, shrimp & calamari in your choice of sauce fra diavolo (spicy), marinara or seasoned white wine garlic \$24

Pan Roasted Salmon

Finished w/a lemon, caper, dill sauce & served with mashed potatoes & vegetable of the day \$22

Lobster Filled Ravioli

Topped w/crab meat & grilled shrimp w/asparagus tips & shiitake mushrooms in a sherry cream sauce \$24

Pasta

Penne Jacqueline

Penne, chicken, asparagus, mushrooms, garlic, shallots, butter, grated cheese & fresh herbs \$17

Gnocchi Pomodoro

Potato gnocchi tossed in a classic tomato sauce with pecorino romano cheese \$15

Capellini Al Pesto

Classic Italian style pesto sauce, fresh basil, pine nuts, garlic & olive oil \$16

Fettuccini Amatriciana

A classic Italian sauce made w/pancetta (Italian bacon), red onion & pecorino romano cheese in a spicy marinara sauce \$16

Risotto Al Funghi

Arborio rice tossed in a wild mushroom cream sauce & finished w/grated cheese & fresh herbs \$19

Cavatelli Al Gamberi

Cavatelli tossed with shrimp & broccoli, garlic, olive oil, butter & fresh herbs \$21

Vodka Rigatoni

Vodka flavored tomato cream sauce with peas and shallots \$16

Cavatelli Molise

Cavatelli tossed w/broccoli rabe, hot & sweet sausage in a seasoned garlic & oil sauce & pecorino romano cheese \$18

Pollo / Vitello

Chicken / Veal (All veal dishes made veal tenderloin)

Chesapeake

*Sautéed w/jumbo lump crab meat, shrimp, cherry tomatoes & asparagus tips in a white wine garlic sauce & served w/mashed potatoes & vegetable of the day
Chicken \$25/Veal \$29*

Monterosa

*Sautéed & topped w/spinach, roasted peppers & melted mozzarella & finished w/a blush cream sauce & served with capellini in the same sauce
Chicken \$19/Veal \$23*

Marsala

*Sautéed in a marsala wine sauce w/mushrooms & served w/mashed potatoes & vegetable of the day
Chicken \$19/Veal \$23*

Al Vincenzo

*Sautéed & topped w/prosciutto & mozzarella in a marsala wine sauce w/portobello mushrooms & served over sautéed spinach & mashed potatoes
Chicken \$20/ Veal \$24*

Francaise

Batter dipped and sautéed in a lemon white wine sauce w/capers & served w/mashed potatoes & vegetable of the day Chicken \$19/Veal \$23

Capri

*Sautéed w/shrimp, artichokes, mushrooms & capers in a lemon white wine garlic sauce & topped w/fresh mozzarella & served w/mashed potatoes & vegetable
Chicken \$20/Veal \$24*

Al Carciofi

*Sautéed w/Artichoke hearts, black olives, cherry tomatoes & asparagus in a white wine garlic sauce & served w/mashed potatoes & vegetable of the day
Chicken \$18/Veal \$22*

Al Nicola

*Sautéed w/shrimp & asparagus in a sherry cream sauce & served w/mashed potatoes & vegetable of the day
Chicken \$20/Veal \$24*

Bella Vera

*Grilled & topped w/tomatoes, roasted peppers, artichokes & mozzarella, drizzled w/balsamic glaze & served w/sautéed broccoli rabe & mashed potatoes
Chicken \$19/Veal \$23*

Ala Parmigiana

*Lightly breaded and topped with mozzarella cheese. Served w/penne marinara
Eggplant \$18/Chicken \$19/Veal \$23*

From The Grill

Our steaks are natural grass feed black angus cattle

8 oz. Center Cut Filet Mignon

Served w/cabernet peppercorn reduction, mashed potatoes & vegetable of the day \$34

Grilled Vegetarian Platter

Portobello mushroom, eggplant, zucchini, squash, grilled polenta, melted mozzarella & finished w/pesto & marinara \$19

Flat Iron Steak Au Poivre

*Peppercorn encrusted & finished w/brandy cream sauce & served w/mashed potatoes & vegetable of the day
\$24*

Grilled Salmon

Served w/sautéed spinach & mashed potatoes & topped w/tomato bruschetta \$22

Marinated Grilled Chicken Breast

Served w/mashed potatoes & grilled asparagus & garnished w/tomato bruschetta & drizzled w/olive & balsamic vinegar \$18

New York Strip

*Served with mashed potatoes and vegetable of the day
\$29*

Christine's Lunch Banquet menu

385 Oxford Valley Rd. Yardley Pa. 19067 (215) 369-2930

Appetizers

Mozzarella Fritta - Cold Antipasto - Calamari Fritti

Salads

Christine's House - Caesar - Garden - Caprese

Pasta

Vodka Rigatoni - Gnocchi - Penne Asparagus - Cavatelli Amatriciana

Chicken

Marsala - Francaise - Picata - Parmigiana - Al Carciofi

Fish

Grilled Salmon - Tilapia - Homemade Crab Cake

Meat

Veal Marsala - Francaise - Picata - Vincenzo - Parmigiana - Capri - Nicola

N.Y. Strip Steak

\$3.00 up charge

Package #1 \$22.00 per person

Includes: Tomato bruschetta, garden salad and choice of 3 entrées 1pasta, 1chicken & 1fish

Package #2 \$26.00 per person

Includes: 2 Appetizers. salad, choice of 4 entrées 1chicken, 1fish, 1veal & pasta & assorted mini pastries

Lunch Buffet \$23.00 per person

Includes: Pasta, chicken, sausage peppers & onions, sautéed green beans, garden salad & mini pastries.

You can add a fish entrée for \$3.00 per person or a veal entrée for \$4.00 per person or both a fish and veal for \$5.00 per person

Sunday Brunch \$23.00 per person

Includes: french toast, pancakes, ham, sausage, bacon, chicken marsala, salad, assorted breads, juice, coffee, tea & soda, 3 different omelettes made to order, meat lovers, cheese & vegetable

All packages include soda, coffee & tea. 20% gratuity & 6% sales tax will be added to the check. \$250.00 deposit is required to hold a date. Deposit is non refundable after 7 days from booking date. After that point a gift card will be issued.

Prices and menu items subject to change with out notice!!!

Seasonal Three Course Menu

3 Courses For \$25.00 per person

Available from 4:00p.m. Till Close Monday thru Thursday

No coupons or discounts accepted on three course menu

First Course

Soup of the day or choice of garden, house or caesar salad

Second Course

Chicken Marsala

Sautéed w/mushrooms in a marsala wine sauce. Served with mashed potatoes & vegetable of the day

Grilled Salmon

Served with mashed potatoes and vegetable of the day

8 -10oz. Black angus rib eye steak

Served with chefs vegetable of the day and mashed potatoes

Vegetable Risotto

Abborio rice tossed with asparagus, assorted mushrooms & grape tomatoes in a tomato cream sauce with grated peccorino romano cheese

Boneless Center Cut Pork Chops Milanese

Lightly breaded and grilled, served over a bed of mixed greens with thinly sliced red onions & tomatoes. Drizzled with olive oil and red wine vinegar

Gnocchi Al Nona

Gnocchi tossed with shiitake mushrooms, asparagus & spinach in Alfredo cream sauce

Third Course

Cheese Cake of the day, Tira misu or Brownie Sundae

Crème brulee, key lime pie or chocolate molten cake available for \$3.00 up charge

Soda, coffee & tea included. Cappuccino available for \$2.50 up charge

No substitutions on special seasonal 3 course menu

Seasonal Lunch Menu

*Available Monday thru Friday From 11:00 a.m. till
2:30 p.m.*

\$7.95

Wedge Salad

*Iceberg wedge topped with bacon, grape tomatoes & bleu
cheese dressing*

Salad Creation

*Mixed greens, cranrasins, mandarin oranges, strawberries
& pecans tossed in a raspberry vinaigrette dressing*

Chicken Cordon Bleu

*Grilled chicken, ham & swiss cheese on a brioche roll.
Served with fries*

Meatball Parmigiana

Served with fries

\$8.95

Philly Cheese Steak

*With grilled onions, lettuce & tomatoes & served with
french fries*

Veggie Stromboli

*Filled with zucchini, squash, eggplant, spinach, roasted
peppers, mushrooms & mozzarella cheese. Served with
marinara sauce*

Baked Ziti

*Pasta tossed with ricotta cheese, pecorino romano &
mozzarella cheese in marinara sauce*

White Meat Tuna Salad

*Served on a bed of mixed greens with wedge tomatoes,
thinly sliced red onion & hard boiled egg*

Grilled Italian Panini

*Proscuitto, provolone cheese, roasted peppers, tomatoes &
mixed greens drizzled with balsamic vinegar & olive oil.
Served with a choice of fries or side salad*

Tuna Melt

*Served on grilled rye bread, topped with swiss cheese &
served with fries*

Lunch Menu

Antipasti

Mozzarella Fritta

Homemade breaded fresh mozzarella fried and served over marinara sauce \$7.49

Vongole Vino Bianco

Little neck clams steamed in a seasoned white wine garlic sauce \$9.99

Cold Antipasto

Assorted Italian cheese, meats, marinated vegetables, anchovies & olives \$9.99

Tuscan Garlic Bread Bruschetta

Diced tomatoes, garlic, fresh basil & olive oil served over toasted Italian bread \$6.99

Calamari Fritti

Fried calamari served with marinara and lemon \$9.99

Cozze Fra Diavolo

Mussels in a spicy marinara sauce (2 dozen) \$9.99

Salads

Add grilled or blackend chicken \$3.00, grilled or blackend shrimp \$6.00

Santa Fe Salad

Mixed greens w/shredded cheddar, kalamata olives, tomatoes, diced peppers & ranch dressing \$8.99

Caprese Salad

Sliced tomatoes, fresh mozzarella & kalamata olives, over mixed greens & finished with olive oil & balsamic vinegar \$8.99

Christine's House Salad

Spring mix, slivered granny smith apples, feta cheese & walnuts tossed in a raspberry vinaigrette \$8.99

Sicilian Chopped Salad

Romaine lettuce w/tomatoes, kalamata olives, roasted peppers & red onions w/balsamic vinaigrette \$8.99

Insalata Mista

Mixed greens and assorted fresh vegetables, tossed with balsamic vinaigrette \$8.49

Baby Spinach Salad

With fingerling potatoes, pecans, goat cheese & mushrooms, tossed in a warm bacon dressing \$9.99

Greek Salad

Romaine lettuce diced onions, peppers, kalamata olives, cucumbers & feta cheese tossed with red wine vinaigrette \$8.99

Classic Caesar

Romaine, homemade croutons & pecorino romano cheese tossed w/ homemade caesar dressing \$8.99

Grilled Portobello Mushroom

Over mixed greens w/tomato bruschetta, fresh mozzarella & olive oil & balsamic vinegar \$9.99

Summer Salad

Mixed greens w/mandarin oranges, strawberries, asparagus, goat cheese & raspberry vinaigrette \$9.99

Burgers

All burgers made with 8oz. of angus ground beef

Cheese Burger

\$8.99

Bacon Cheese Burger

\$9.99

Au Povie Cheese Burger

Black pepper crusted & dijon mayo \$9.99

Black & Bleu

Blackened & topped w/bleu cheese \$9.99

Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness

Specialty Sandwiches & Wraps

All sandwiches & wraps served with choice of insalata mista, caesar salad or french fries

Grilled Chicken Alla Romana

Topped w/roasted peppers, portobello mushroom, provolone cheese & pesto \$9.99

Grilled Chicken Caesar Wrap

Romaine lettuce, tomato & caesar dressing in a tortilla wrap \$9.99

Grilled Chicken Wrap

Mixed greens, tomatoes & lite honey dijon mayo in a tortilla wrap \$9.99

Filet Mignon

Topped w/caramelized onions, mushrooms & provolone cheese \$13.49

Homemade Crab Cake

4oz. Jumbo lump crab cake, with dijon mayo \$12.99

California Chicken

Topped w/roasted peppers, red onions, artichoke hearts, provolone cheese & pesto \$9.99

Buffalo Chicken

Chicken breast tossed in hot sauce & topped w/bleu cheese dressing \$9.99

Smoked Salmon Wrap

Mixed greens, capers, red onions and olive oil in a tortilla wrap \$9.99

Veggie Grill

Eggplant, zucchini, mushrooms, roasted peppers, provolone & pesto \$9.99

Southwest Chicken

Peppers, onions & pepper jack cheese \$9.99

Pasta

Side salad available with all pasta dishes & entrées for \$3.50

Penne Jacqueline

Penne, chicken, asparagus, mushrooms, garlic, shallots, butter, grated cheese & fresh herbs \$13.99

Vodka Rigatoni

Rigatoni w/peas, shallots & prosciutto tossed in a vodka cream sauce \$12.99

Risotto Al Funghi

Arborio rice tossed in a wild mushroom cream sauce & finished w/grated cheese & fresh herbs \$13.99

Fettuccini Amatriciana

A classic Italian sauce made w/pancetta (Italian bacon), red onion & pecorino romano cheese in a spicy marinara sauce \$12.99

Gnocchi Pomodoro

Potato gnocchi tossed in a classic tomato sauce with pecorino romano cheese \$11.99

Fettuccini Al Fredo

Tossed in a traditional cream sauce with peccorino romano cheese \$12.99

Tortelloni

Jumbo cheese filled tortellini, served in alfredo sauce w/shiitake mushrooms & asparagus tips \$13.99

Cavatelli Al Gamberi

Cavatelli tossed with shrimp & broccoli, garlic, olive oil, butter & fresh herbs \$14.99

Entrées

All Entrées available with pasta or mashed potatoes & vegetable of the day

Cozze Fra Diavolo

Mussels in a spicy marinara sauce served over linguini (available mild upon request) \$14.99

Chicken Parmigiana

Lightly breaded and topped with mozzarella cheese. Served with penne marinara \$14.99

Tilapia Francaise

Batter dipped & sautéed in a lemon white wine sauce w/capers \$14.99

Shrimp Scampi

Sautéed in a garlic butter lemon white wine sauce or fra diavolo in a spicy marinara & served over linguini \$14.99

Eggplant Parmigiana

Batter dipped and topped with mozzarella cheese. Served with penne marinara \$12.99

Linguini Alle Vongole

Steamed little neck clams in a seasoned white wine garlic sauce served over linguini \$14.99

Chicken Marsala

Sautéed w/mushrooms in a marsala wine sauce \$14.99

Chicken Francaise

Batter dipped chicken sautéed in a lemon butter white wine sauce \$14.99

Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness