



THE FRONT PORCH CAFE

Since 1990

Celebrating Nearly 21 Long Hard Years...

Welcome. This is our neighborhood “home away from home” and we’re glad you’re here to enjoy it with us. Our commitment is to always serve fresh food in generous portions at a reasonable price. We shop daily for the best available ingredients, never include any preservatives, additives or substitutes and use organic products where it is most feasible.

Our commitment also extends to keeping our identity at a time when everything seems to change overnight.

We are a neighborhood café, and our first priority is to you and the community that we live in and share.

We are constantly looking for ways to improve and always appreciate any feedback or comments that you may have.

Thank you
Michael, Dawn and Larry

BREAKFAST (served all the time) FRONT PORCH FEATURE

BEACH BREAKFAST BONANZA 9.75

3 Scrambled Eggs with Cheddar, Mushrooms and Scallions. Served with Choice of Fruit or Potatoes or Tomatoes or Dressed Garden Greens and Raisin Pumpernickel Toast
with Ham or Bacon (3 Strips) or Sausage 10.95

BEACH BREAKFAST DELUXE 12.75

3 Eggs and Your Choice of Fresh Fruit or Potatoes or Tomatoes or Dressed Garden Greens and Toast. Your Choice of Bacon or Ham or Sausage, Coffee and Juice

Eggs, Served with Your Choice of Fresh Fruit or Potatoes or Dressed Garden Greens or Sliced Tomatoes and Toast

3 Eggs 8.75

Scrambled or Fried

with Bacon or Ham or Sausage 9.95

Egg Whites 8.75

with Bacon or Ham or Sausage \$9.95

Breakfast Sandwich 9.75

3 Scrambled Eggs with Cheddar Cheese, Scallions, Mushrooms on Fresh Baked French Bread
with Bacon or Ham or Sausage 10.95

Front Porch Breakfast Pizza 10.95

Fresh Baked Pizza Crust with our Sweet Tomato Basil Sauce. Topped with Speck(Smoked Prosciutto), Fried Egg, Fresh Basil, Mozzarella, Cheddar and Shaved Parmesan

Beach Breakfast Burrito 9.75

3 Eggs Scrambled w Pepper Jack Cheese, Scallions and Mushrooms in a Flour Tortilla Served with Salsa, Sour Cream and Choice of Fruit or Potatoes or Dressed Greens or Tomatoes
with Ham, Bacon or Sausage 10.95

Breakfast Burrito Grande 10.95

3 Eggs Scrambled w Pepper Jack Cheese, Scallions, Mushrooms, Avocado and Refried Beans in a Flour Tortilla

Green Eggs 9.75

3 Eggs Scrambled with Pepper Jack Cheese and Our Pesto made with Pine Nuts, Fresh Basil and Sun-dried Tomatoes. Served with a Choice of Fruit or Potatoes or Dressed Garden Greens or Tomatoes

MORE EGGS ON THE FOLLOWING PAGE.....

Omelettes

Served with Choice of Tomatoes or Potatoes or Fruit or Dressed Garden Greens and Toast.
Egg Whites Upon Request.

Swiss, Cheddar or Mozzarella Add 1.00
Goat Cheese or Brie Add 1.50

Plain Omelette 8.75

Omelette w Cheese 9.75
Swiss, Cheddar or Mozzarella

Ham, Bacon or Sausage Omelette 9.75

Veggie Omelette 10.25
Broccoli, Mushrooms, Spinach & Peppers

Fresh Basil, Tomato & Mozzarella Omelette 10.75

Western Omelette 10.25
with Ham, Onions and Peppers

Sicilian Omelette 10.95
Sausage, Onion, Peppers, Marinara and Mozzarella

California Omelette 10.75
w/ Avocado, Mushrooms, Tomato, Spinach, and Swiss

Mediterranean Omelette 10.75
w/ Sun-Dried Tomatoes, Spinach and Goat Cheese

Rancheros Omelette 10.95
Refried Beans, Our Fresh-made Salsa, Mozzarella and Cheddar Cheese.

Mexican Omelette 10.95
with Our Fresh-made Salsa, Avocado, Mozzarella and Cheddar Cheese

Chicken Satay Omelette 11.75
Asian Inspired Omelette w/ Fresh Basil, Grilled Chicken, Mozzarella Cheese and Satay Sauce made with Ground Peanuts, Red Curry Paste, Coconut Milk, Cilantro and Lime.

Pear, Prosciutto and Bleu Cheese Omelette 11.95

Omelette Florentine 11.95
with Spinach, Ham and Swiss. Topped with Tomato and Hollandaise Sauce

Front Porch Eggs Benedict

Two Eggs Poached on English Muffin with Canadian Bacon and Hollandaise Sauce. Served w/ Choice of Fruit, Potatoes or Tomatoes or Dressed Garden Greens
11.95

GRANOLA PANCAKES 10.95

Folks, these Pancakes are heavy and hearty and Not for Lightweights. Made with Whole Wheat Flour, Granola, Oatmeal, Almonds and Honey. Served with Tomatoes, Fresh Fruit or Potatoes

Additions.....

Chocolate Chips Inside Add \$1.00
Seasonal Berries Inside Add \$1.50
Bananas Inside Add \$1.00

FRENCH TOAST 10.95

Made with Orange Zest on Fresh Baked Challah and Topped w/ Cinnamon and Powdered Sugar. Served with Choice of Tomatoes, Fruit or Potatoes

THE FRONT PORCH CAFÉ

Since 1990

Celebrating Nearly 21 Long Hard Years

Located in the Z Ocean Hotel

at

1458 Ocean Drive

Miami Beach, FL 33139

Hours:

7:30 AM—11:00 PM

Daily

Phone/Fax: 305-531-8300 frontporchoceandrive.com

We Also Ask our Guests to Refrain From Smoking Pipes, Cigars or Clove Cigarettes While in the Cafe

A 17% Gratuity has been added to your check. Please feel free to raise or lower at your discretion.

YOGURT AND CEREALS

- Yogurt 4.25**
with Strawberries and Bananas 6.25
Cornflakes 3.95
with Strawberries and Banana 5.75
Oatmeal 5.95
with Milk, Granola, Bananas and Strawberries
Granola 4.95
with Strawberries and Bananas 6.95
with Yogurt 6.95
with Strawberries, Bananas and Yogurt 7.95

BAGELS and TOAST, ETC.

- Croissant 4.95**
with Ham and Cheese 8.95

Chocolate filled Croissant 4.95

- Toast 2.00**
Sourdough, Marble Rye, Whole Wheat, French and
Raisin Pumpernickel

English Muffin 2.00

- Bagel**
with Cream Cheese and Butter 3.45
with Tomato, Red Onion and Cream Cheese 5.95
with Smoked Salmon, Tomato, Red Onion, Capers
and Cream Cheese 11.75

FRUIT, ETC.

- Fresh Fruit Bowl Small 6.95**
with Yogurt or Granola 7.95
with Yogurt and Granola 8.95
Fresh Fruit Bowl Large 9.45
with Yogurt or Granola 10.45
with Yogurt and Granola 10.95

Side Orders

- Fresh Fruit 3.00
Tomatoes 3.00
Fried Breakfast Potatoes 3.00
Ham, Bacon or Sausage 3.00
Chismol(Honduran Salsa) Small 2.00 Larger 3.95
Avocado ...Small 2.00 Larger 3.95
RefriedBeans(Vegetarian) in Burrito 1.00
Refried Beans Side 2.95

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feel free to raise or lower at your discretion.

COFFEE, TEA & MILK

- American Coffee (with free refills) 3.25**
Iced Coffee 3.25
Espresso 2.95
Cappuccino 3.95
Iced Cappuccino 3.95
Café Con Leche 3.95
Café Latte 3.95
Soy Latte 3.95
Café Mocha 3.95
Hot Chocolate 2.95
Hot Tea. 2.95
Iced Tea (with free refills) 3.25
Lemonade (with free refills) 3.25
Milk or Chocolate Milk 3.25
Soy Milk 3.75

FRESH SQUEEZED JUICES

- Orange or Grapefruit Juice 3.95/5.25**
Apple 3.95/5.25
Carrot 3.95/5.25
Veggie Blend 3.95/5.25

OTHER JUICES

- Cranberry, Pineapple or Tomato Juice
2.95/4.25**

WATER AND SODAS

- Bottled Water 1.95/ 2.95**
Ottimo Sparkling Water 2.95/4.95
**Coke, Coke Zero, Diet Coke, Sprite, Fanta Or-
ange, Raspberry Tea, Lemonade
and Ginger Ale (free refills)
3.25**

FRONT PORCH FLIP 4.95

- A Healthy Shake Made with Non-Fat Yogurt, Ba-
nana, Fresh Squeezed OJ, Strawberries and a
Touch of Honey
with Soy Based Vanilla Protein Powder 5.95**

GREEN FLIP 5.95

- Spinach, Broccoli, Strawberry, Banana,
Soy Milk and Bee Pollen
with Soy Based Vanilla Protein Powder 6.95**

APPETIZERS

HUMMUS PLATTER 8.75

Toasted Wheat Pita, Cucumbers and Tomatoes

BRIE PLATTER 8.95

With French Bread, Cucumbers and Tomatoes

GRILLED FISH TACO 9.95 (After 12pm)

Grilled Mahi-Mahi on Flour Tortillas Topped with Red Cabbage, Chismol and Our Tangy White Sauce with Avocado and Cilantro.

FRIED FISH TACO BAJA STYLE 9.95

Battered & Fried Mahi-Mahi on Flour Tortilla. Topped w/ Cabbage, Chismol, Chipotle Cream Sauce & Cilantro

BLACKENED SHRIMP TACO 9.95

Grilled and Served on Flour Tortilla. Topped w/ Red Cabbage, Chismol, White Sauce and Cilantro

BASKET OF FRIES 3.95

BEER BATTERED ONION RINGS 6.95

FRIED CALAMARI 10.95

CHICKEN FINGERS(4) WITH BBQ 8.25

CHICKEN FINGERS(2) AND FRIES 8.25

SALSA AND TORTILLA CHIPS 5.95

With GAUCAMOLE 7.95

ZESTY CHICKEN WINGS 8.95

with Homemade Blue Cheese Dressing

FRESH MOZZARELLA, TOMATO AND BASIL 10.25

COCONUT SHRIMP 8.95

Served with Orange Marmalade Dipping Sauce

JUMBO LUMP CRABCAKE 12.95

Served with Corn Relish and Spicy Aioli Sauce

GREEN CHILI and CORN MACARONI AND CHEESE 5.95

PIZZA POTPOURRI

Pizzas Come in an 8" Individual Portion. Our Sauce is Made with Fresh Tomatoes, Basil, Garlic and Onion.

CHEESE PIZZA 6.25

Fresh Sauce w Mozzarella Cheese

HERB PIZZA 7.45

Sauce with Added Fresh Tomatoes and Basil.
Topped with Mozzarella

PESTO PIZZA 7.45

with Grilled Chicken 8.45

GRILLED CHICKEN AND GOAT CHEESE 8.75

with Fresh Basil, Sauce and Mozzarella Cheese

PIZZA FROM HELL 8.75

Sausage, Pepperoni, Onions, Mushrooms,
Jalapeño Peppers and Mozzarella Cheese

FOOD FOR THE VEGETARIAN AND THE ALMOST VEGETARIAN

VEGGIE BURGER 10.45 with Goat Cheese 11.95

In Whole Wheat Pita. Made with Vegetables, Grains, Nuts and Seeds. Served with Fresh Cucumbers, Carrots, Onion, Tomato and Green Miso Dressing

HUMMUS IN PITA 9.75

Our Freshly Made Hummus Served in Whole Wheat Pita, with Cucumbers, Carrots, Onion and Tomato

SPINACH LASAGNA 12.95

Baked w/ Layers of Spicy Tomato & Basil Sauce, Ricotta, Mozzarella & Spinach

BLACK BEAN BURRITO 8.95

with Grilled Chicken 10.95

Flour Tortillas Stuffed with Black Beans and Rice.
Topped with Cheddar Cheese, Pepper Jack, Red Onions, Lettuce and Tomato

CHICKEN AND HUMMUS PLATTER 11.95

Two Grilled Chicken Breasts
Served with a side of Hummus,
Whole Wheat Pita
and a Garden Salad

SANDWICHES

Served w/ Your Choice of Cous Cous, Pasta Salad, Fruit, French Fries or Chips.

Add 1.00 for Swiss, Pepper Jack or Cheddar.

Add 1.50 for Brie, Goat Cheese or Fresh Mozzarella.
Choice of Breads Include: French, Wheat, Sourdough, Raisin Pumpernickel, Sesame Kaiser or Marble Rye.

PHILLY CHEESESTEAK SANDWICH 10.95

Shaved Sirlion, Jack Cheese w/ Grilled Onions and Peppers

GRILLED GEORGIA TURKEY REUBEN 10.75

Turkey, Swiss, Slaw, 1000 Island Dressing on Marble Rye

GRILLED TURKEY MEATLOAF SANDWICH 10.95

Topped with Pepper Jack Cheese and Chipotle Ketchup

FRONT PORCH CLUB 9.95

Turkey, Bacon, Swiss, Cheddar, Lettuce and Tomato

TUNA SALAD CLUB 10.95

Bacon, Cheddar, Swiss, Cucumber, Lettuce & Tomato

GRILLED CHICKEN CLUB 10.95

Bacon, Swiss, Cheddar, Lettuce and Tomato

GRILLED SALMON SANDWICH w/ Basil Mayo 12.95

GRILLED TUNA SANDWICH 12.95

JUMBO LUMP CRAB CAKE with Spicy Aioli 12.95

GRILLED MARINATED CHICKEN BREAST 9.95

Marinated in Olive Oil, Salt and Pepper. Pesto add 1.00

GRILLED CHICKEN, Hummus and Cucumber 10.95

GRILLED BRIE on RYE with APPLE BUTTER 8.95

GRILLED CHEESE \$6.95 w/ Bacon & Tomato 8.75

GRILLED SWISS, Rye w/ Avocado & Tomato 8.95

BACON, LETTUCE AND TOMATO 7.95

PROSCIUTTO, Roasted Peppers & Fresh Mozzarella 10.95

FRESH MOZZARELLA w/ Fresh Tomato and Basil 9.95 With Fresh Pesto Add \$1.00

CHICKEN or TUNA SALAD 9.95

LITE DELITE 10.45

1/2 SANDWICH (Turkey, Ham, Chicken Salad, Tuna Salad or Brie) with a Cup of Soup. Plus Your choice of Pasta Salad, Cous-Cous or Fresh Fruit

FISH TACOS 9.95 (After 12pm)

Grilled Mahi-Mahi on Flour Tortillas
Topped with Red Cabbage, Chismol, Our Tangy White Sauce with Avacado and Fresh Cilantro

FRIED FISH TACOS - BAJA STYLE

Lightly Battered Mahi-Mahi on Two Flour Tortillas
Topped with Red Cabbage, Chismol, Creamy Chipotle Saluce and Cilantro

BLACKENED SHRIMP TACO

Grilled Blackened Shrimp on Flour Tortilla. Topped w/ Red Cabbage, Chismol, White Sauce & Cilantro

WRAPS

CAESAR CHICKEN WRAP 10.75

Grilled Chicken Tossed w/ Parmesan Cheese & Caesar Dressing. Served in a Spinach Tortilla

MEXICAN CLUB 10.75

Turkey, Bacon, Cheddar, Swiss and Lettuce
Wrapped in a flour Tortilla and Grilled. Served with a Side of Sour Cream and Salsa

FRIED CHICKEN CLUB WRAP 10.95

Fried chicken Tenders, Bacon, Pepper Jack Cheese, Lettuce, Tomato and Ranch Dressing

BURGERS

Served on Sesame Bun with Your Choice of Cous-Cous, Pasta Salad, Fries or Fruit

THE PORCH BURGER 10.45

Grilled 8 oz. Angus Beef Patty

THE PORCH BURGER DELUXE 11.95

with Cheddar Cheese, Bacon and Sauteed Mushrooms.

TURKEY BURGER 10.45

Served with Tomatoes and Red Onions.

CALIFORNIA BURGER \$11.95

Turkey Burger with Mozzarella and Guacamole

SLIDERS 10.95

Mini Burgers(3) on Mini Buns with Chipotle Ketchup

PORK BBQ SLIDERS 10.95

Mini BBQ's(3) on Mini Buns Topped with Cole Slaw

FRONT PORCH SALADS

(Dressings: Vinaigrette, Miso, Mandarin Sesame Ginger, Honey Mustard and Ranch)

WHITE ALBACORE TUNA SALAD 10.95

Made with Lemon Mayo, Carrots, Scallions and Parsley. Served with Greens and Fruit

CHICKEN SALAD 10.95

Mixed w/ Mayo, Toasted Walnuts, Scallions, Celery, and Fresh Dill. Served w/ Garden Greens and Fruit

MANGO CURRY CHICKEN SALAD 10.95

Mayo, Mango Chutney, Green Apples, Golden Rasins, Scallions and Almonds. W/ Garden Greens and Fruit

FRESH MOZZARELLA, TOMATO AND BASIL SALAD 10.25

PASTA SALAD 9.25

Tri-Color Rotini, Sun-Dried Tomatoes and Fresh Herbs. Mixed with Olive Oil and Lemon

COUS-COUS 9.25

With Fresh Basil, Cilantro, Lime Juice, Red Onion, Yellow Raisins, Garbanzo Beans and Garden Greens

SOUTHERN FRIED CHICKEN SALAD

Garden Greens, Cucumbers, Tomato and Carrot Topped with Breaded Fried Chicken Strips.

Served with Honey Mustard Dressing

12.75

CAESAR SALAD

Small 5.95 Large 9.25

Additions.....

with Tomatoes .50

with Grilled Chicken 4.00

with Grilled Tuna or Salmon 6.00

with Steamed Shrimp 5.50

GARDEN SALAD

Greens, Cucumbers, Carrots and Tomatoes

Small 5.95 Large 9.25

Additions.....

with Grilled Chicken 4.00

with Grilled Tuna or Salmon 6.00

with Steamed Shrimp 5.50

FRONT PORCH SAMPLER 12.95

Choice of Any Three Salads From Above

Grilled Chicken Add 2.00

MANDARIN GARDEN SALAD 12.95

Garden Greens with Carrots, Cucumbers, Tomatoes and Mandarin Orange Slices.

Topped with Grilled Chicken, Sliced Almonds and Asian Noodles.

Served with Mandarin Sesame Ginger Dressing

CALAMARI SALAD 12.95

Lightly Battered and Fried Calamari on Garden Greens with Carrots, Cucumbers and Tomatoes

COBB SALAD 12.95

Iceberg Lettuce with Roasted Chicken, Avocado, Tomato, Bacon and Egg.

Served with Crumbled Blue Cheese and Ranch Dressing

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Front Porch Lunch Specials

Starting 12:00 Noon till Close Daily

Soup of the Day Cup..... 3.95 Bowl..... 4.95

Steak Kabobs 21.95

Sirloin Steak Skewered and Grilled with Mushrooms, Peppers, Onion and Tomatoes

Tilapia Filet with Chismol 16.95

Tilapia Sauteed with Cumin and Fresh Lime Juice. Served with Chismol our Housemade Spicy Salsa of Cucumbers, Peppers and Cilantro With Filet of Mahi Mahi 18.95

Mango Chutney Chicken with Curry 15.95

Grilled Boneless Breasts of Chicken w/ Mango Curry Sauce. Topped w/ Toasted Coconut and Cilantro

Sesame Chicken 15.95

Breast of Chicken with Sesame Seed Breadcrumb. Lightly Fried and Served with Apricot –Garlic Sauce

Turkey Meatloaf Dinner 12.95

Served with Our Tomato Basil Sauce or Gravy

Mahi-Mahi 18.95

Filet Sauteed with Lemon and Butter. Served with Side of our Mango Salsa

Salmon 18.95

Broiled with Lemon, Garlic and Butter with our Housemade Pesto add 1.00

Above Entrée Specials Served with a Choice of Jasmine Rice or Oven Roasted Potatoes and Vegetables

CHICKEN & HUMMUS PLATTER 11.95

Two Grilled Chicken Breasts Served with a Side of Hummus, Whole Wheat Pita and Garden Salad

GRILLED CHICKEN PLATTER 11.95

Two Grilled Chicken Breasts Served with Rice, Salsa Fresca and Avocado

Spinach Lasagna 12.95

Baked with Layers of Spicy Tomato & Basil Sauce, Mozzarella, Ricotta and Fresh Spinach

Penne Pasta with Pesto & Grilled Chicken 14.95

Creamy Sauce with our Own Freshly Made Pesto and Sun-Dried Tomatoes

Chicken Parmesan 15.95

Lightly Breaded Breast of Chicken Served Over Linguine w/ Spicy Tomato-Basil Sauce

DESSERTS

Mike's Key Lime Pie	7.95
Apple Pie	4.75
Chocolate Molten Lava Cake	6.95
Fudge Brownie Delight	4.00
Plate O' Fresh Baked Cookies	5.00
Ice Cream (Vanilla Bean)	5.00

FROM THE BAR

FP's BLOODY MARY

(Ask for Absolut Peppar for Extra Spice)

MOJITO

Bacardi Limon Rum, Fresh Mint and Lime
On the Rocks—A Cuban Favorite!

MAI TAI

A Classic Combination of Myer's Rum, Malibu,
Orange Liqueur and Fruit Juice

MARVELOUS MARGARITAS

The Classic Margarita or
Our Engine Starting Cadillac Margarita Made with
Cuervo Gold and Citronage

Martinis

KEY LIME MARTINI

Absolut Vanilia, White Crème De Cacao and Key Lime Juice

COSMOPOLITAN

Absolut Citron, Triple Sec, Lime Juice and a Splash of Cranberry

SOUTH BEACH MARTINI

Absolut Mandarin, Absolut Citron, Citronage, Lime and a Twist of Orange

CARIBBEAN MARTINI

Absolut Vanilia, Malibu Coconut Rum and Pineapple Juice

WHITE WINES

GLASS MOUNTAIN CHARDONNAY, CA

7 gl 24 btl

CAVIT PINOT GRIGIO, IT

8 gl 28.00 btl

GEYSER PEAK SAUVIGNON BLANC, CA

8 gl 28 btl

CALITERRA CHARDONNAY, Chile

8 gl 25 bt.

BLUSH

BERINGER WHITE ZINFANDEL, CA

8 gl 25 btl

RED WINES

GLASS MOUNTAIN MERLOT, CA

7 gl 24 btl

RUFFINO CHIANTI, ITALY

8 gl 25 btl

GLASS MOUNTAIN CABERNET SAUVIGNON, CA

7 gl 22 btl

IRONSTONE CABERNET SAUVIGNON, CA

8 gl 28 btl

CALITERRA CABERNET SAUVIGNON, CHILE

8 gl 25 btl

GREG NORMAN PINOT NOIR, CA

38 bt

SASSY SANGRIA

Red or White. By the Glass or By the Pitcher

CHAMPAGNE

Domaine Ste. Michelle, WA 8 gl 29 btl

Moet and Chandon, Imperial, FR 75 btl

Perrier Jouet Grand Brut 120 btl

MIMOSA

Fresh Squeezed Orange Juice and Champagne

BELLINI

Peach Nectar and Sparkling Champagne

BEER

AMSTEL LIGHT, HOLLAND

FOSTERS, AUSTRALIA

CORONA, MEXICO

HEINEKEN OR HEINEKEN LITE, HOLLAND

BASS ALE, ENGLAND

BUDWEISER or BUD LITE, USA

SAMUEL ADAMS, USA

RED HOOK LONGHAMMER IPA, USA

BLUE MOON, USA

STEAK KABOBS 22

Sirloin Steak Skewered and Grilled with Mushrooms, Peppers, Onion and Tomatoes

TILAPIA FILET with CHISMOL 17

Tilapia Sauteed with Cumin and Fresh Lime Juice. Served with our Housemade Spicy Salsa of Cucumbers, Peppers and Cilantro. With Filet of Mahi Mahi 19

SESAME CHICKEN 16

Breast of Chicken with Sesame Seed Breadcrumbs. Lightly Fried and Served with Apricot –Garlic Sauce

TURKEY MEATLOAF DINNER 13

Served with Our Tomato Basil Sauce or Gravy

FILET CENTER CUT CHOICE 8OZ 34

RIB-EYE STEAK 12OZ 27

Topped with Shallot and Herb Butter

MARINATED SKIRT STEAK 10OZ 19

GRILLED VEAL CHOP TOMAHAWK 14OZ 34

LAMB RIBS 24

HALF ROASTED CHICKEN 18

Baked with Lemon, Rosemary and Thyme

BABY BACK RIBS 19

Entrees above are Served with Choice of Roasted Garlic Potatoes, Mashed Potatoes or Jasmine Rice and Vegetable du Jour

PASTA

FOUR CHEESE TOTELLINI 18

Four Cheese Sauce with Grilled Mushrooms, Garlic Asparagus and Prosciutto

Spinach Lasagna 13

Baked with Layers of Spicy Tomato & Basil Sauce, Mozzarella, Ricotta and Fresh Spinach

Penne Pasta with Pesto & Grilled Chicken 15

Creamy Sauce with our Own Freshly Made Pesto and Sun-Dried Tomatoes

Chicken Parmesan 16

Lightly Breaded Breast of Chicken Served Over Linguine w/ Spicy Tomato-Basil Sauce