

BURNING WOOD OVEN GOURMET PIZZA

Hawaiian	9.45
A luau of mozzarella cheese, ham, pineapple, almonds, snow peas & tomato sauce.	
Alfredo Chicken	10.25
Rotisserie chicken, bacon, alfredo sauce, tomatoes & mozzarella	
Margherita	9.25
Olive oil, fresh basil, sliced tomato, mozzarella & romano cheeses	
The Fun Guy	9.65
Portobello, shitake and button mushrooms, served on a thin crust with olive oil garlic and mozzarella.	
Greco	11.65
Fresh spinach, artichokes, black olives, feta cheese, sliced tomatoes & mozzarella	
Siciliana	11.65
Pepperoni, Ham, Italian sausage and extra mozzarella cheese	

CREATE YOUR OWN GOURMET PIZZA

Choose any two toppings	9.49
Additional toppings	1.35

CALZONES

Cheese Calzone with ricotta & mozzarella	7.25
Calzone with 3-5 items	10.45
Each additional item	1.35

“NEW” NY STYLE PIZZA

16” Large Cheese Pizza	9.95
extra toppings	1.99 each
14” Medium Cheese Pizza	8.95
extra toppings	1.75 each
Large 4-topping Pizza	15.45
Large 6-topping Pizza	17.45
Medium 4-topping Pizza	13.45
Medium 6-topping Pizza	16.45

TOPPINGS

Mushrooms, Onions, Pepperoni, Sausage, Meatballs, Ham, Peppers, Bacon, Pineapple, Sliced Tomato, Spinach, Artichokes, Roasted Red Peppers, Rotisserie Chicken, Roasted Eggplant, Roasted Garlic, Anchovies, Black Olives, Broccoli, Extra Cheese

FROZEN FAIRE

Strawberry Margarita	
Italian Margarita	
Lime Daiquiri	
Strawberry Daiquiri	
Piña Colada	
	5.29
available without alcohol	
	3.29

BEVERAGES

“Bottomless” Soda & Iced Tea	2.25
Raspberry Bellini Tea	2.50
Coffee	2.00
Milk	2.50
Juices (Orange, Pineapple, Grapefruit, Cranberry, Tomato)	2.50
Espresso	2.50
Cappuccino	2.89
Flavored Cappuccino	2.99
San Pellegrino ½ liter	2.65
Acqua Panna ½ liter	2.65

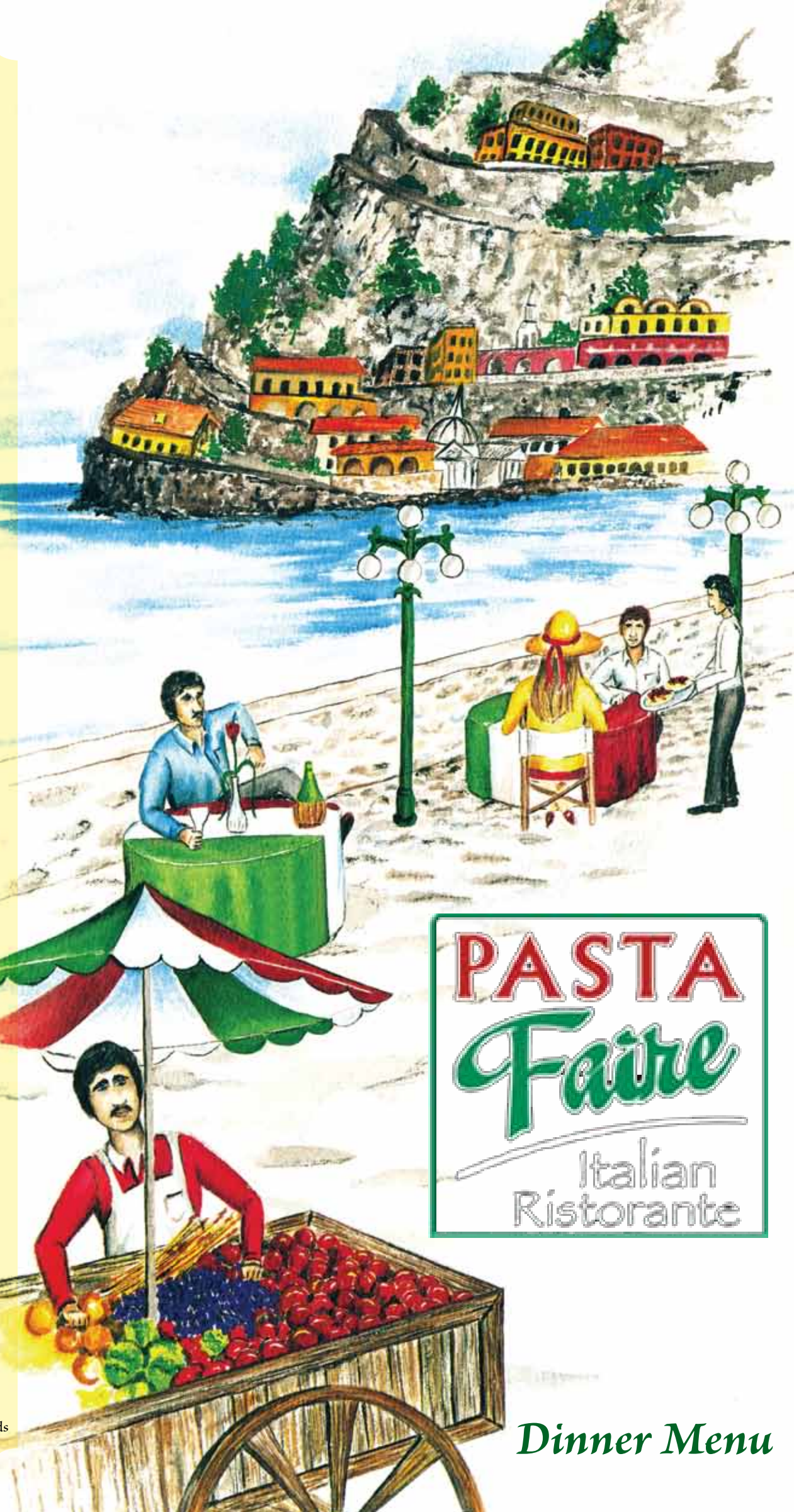
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SWEETS FOR THE SWEET

Cannoli	3.99
Rolled tubes of fresh pastry filled with Ricotta cheese and impastata, and dusted with powdered sugar. Sprinkled with chunks of milk chocolate.	
Tiramisu	4.99
Sensational! A light combination of Amaretto, Cognac, and Mascarpone cheese, blended and layered with tasty lady fingers marinated in espresso.	
NY Style Cheesecake	4.99
With Strawberry topping.	
Chocolate Marble Cheesecake	4.99
We swirl the finest chocolates into our famous cheesecake, creating a truly unique dessert! Topped with whipped cream and chunks of chocolate.	
Assorted Specialty Cakes	Market
From rich, sinful delicacies to light and feathery pastries, we’ve got a treat for you. Ask your server for today’s selections!	

Gratuity is not included. 20% gratuity will be added to parties of six or more.

3-603.11 FC - Florida Food Codes states that especially vulnerable consumers eating raw or uncooked animal foods are at increased risks of pathogens. This establishment only uses USDA Choice products.



PASTA
Faire
Italian
Ristorante

Dinner Menu

APPETIZERS

Fried Calamari	7.25
Fried Mozzarella Sticks	6.75
Tomato Bruschetta	6.25
Red & Yellow tomatoes, olive oil and herbs on French Baguette crostini.	
Fritto Misto Combo	9.95
Fried calamari, mozzarella sticks, bruschetta & chicken fingers	

ZUPPE

Chicken Stew	Cup 2.69	Bowl 3.69
Soup Of The Day		
Mamma's Minestrone		

SALADS

Caribbean Salad	SM 6.15	LG 7.85
Chicken breast marinated with Jamaican seasoning and served on a bed of mixed greens with fresh fruit and poppy seed dressing.		
Greek Salad	SM 5.65	LG 7.45
Mixed greens, sweet bell peppers, Greek olives, sun-dried tomatoes and feta cheese. Served with a lemon vinaigrette dressing.		
Caesar Salad	SM 3.99	LG 6.45
Romaine lettuce with Parmesan cheese, Caesar dressing & seasoned croutons.		
Add Rotisserie chicken breast	2.79	
Add Grilled Salmon or Six large shrimp	4.79	
California Chicken Salad	7.45	
Fresh chicken salad with almonds, celery and honey mayonnaise dressing, served with fresh fruit on a bed of mixed salad greens.		
Antipasto Salad	SM 5.99	LG 7.99
A potpourri of Italian meats and cheeses served with roasted red peppers, eggplant, and hard boiled eggs all on a bed of mixed greens, side of vinaigrette dressing.		
Grilled Salmon Salad	8.99	
Spring mix, mandarin oranges, grape tomatoes and fresh mango, topped with grilled Atlantic salmon and a Balsamic glaze.		
Herb Crusted Grouper Salad	8.75	
Mixed greens with herb crusted grouper filet, cucumbers, black olives and a roasted corn salsa.		

PASTABILITIES

"Create your own Pasta and Sauce Combinations"
Spaghetti • Penne • Linguini • Angel Hair • Fettuccine
*Whole Wheat Penne add .99

Signature Sauce 7.29 smooth tomato sauce add meatballs or sausage – 2.29	Nonna Sauce 7.99 tomato sauce with a blend of choice meat
Marinara Sauce 7.99 chunky tomato sauce with fresh basil & garlic	Alfredo Sauce 8.99 creamy cheese sauce
Clam Sauce 9.29 red or white	Nonna Ravioli 8.99 cheese filled, topped with meat sauce

ATTRACTIONS

(Add a garden salad for \$1.99 or Caesar for \$2.49)

Penne Mediterraneo	9.49
Wild mushrooms, spinach, sun dried tomatoes, caramelized onions, olive oil and garlic tossed with whole wheat penne pasta and feta cheese.	
Add Rotisserie chicken breast	2.79
Add Six large shrimp	4.79
Pollo San Remo	10.39
Grilled chicken sautéed with pancetta, broccoli, diced tomatoes, and garlic in a white wine and plum marinara sauce over penne pasta.	
Blackened Chicken Pasta	10.49
Lightly blackened chicken breast sautéed with diced peppers and onions in a creamy Alfredo over linguini.	
Pebble Beach	10.79
Roasted chicken and petite shrimp with fresh mushrooms and broccoli, tossed in a pesto cream sauce with angel hair pasta.	
Tunnel of Love	10.79
Sautéed petite shrimp and chicken with pea pods, mushrooms, and red peppers in a pink Alfredo sauce, served over fettuccine.	
Carousel	10.29
Grilled chicken goes round and round with broccoli, sun dried tomatoes, black olives, garlic, olive oil and Italian herbs, then tossed together with penne pasta and Romano cheese.	
Pollo Marsala	10.39
Boneless breast of chicken sautéed with wild mushrooms and simmered in a marsala wine sauce. Accompanied by a side of fettuccine Alfredo.	
Pollo Rico	10.39
Boneless breast of chicken sautéed with spinach and artichoke hearts in a lemon butter sauce over angel hair pasta.	
Pesce Fresco	12.49
Large shrimp, scallops and clams sautéed with garlic, olive oil, fresh tomatoes and Italian herbs, then finished in a white wine and tomato sauce over linguini.	
Penne Louisiana	12.99
Andouille sausage, large shrimp, chicken, bell peppers, onions and fresh tomato simmered in a Cajun sauce served over penne.	

ROTISSERIE CHICKEN

	One Side	Two Sides	Three Sides
Quarter Chicken with	4.99	6.49	7.49
Half Chicken with	6.49	7.89	9.29
Whole Chicken with	9.69	10.49	11.99
All White			.79 extra

FAIRE SIDES ALA CARTE \$2.99

Homemade Pasta • Seasoned Rice • Vegetable Medley • Roasted Potatoes
Roasted Garlic Mashed Potatoes • French Fries • Yellow Corn

Side Fettuccine Alfredo \$3.79

OVEN BAKED

ITALIAN CLASSICS

(Add a garden salad for \$1.99 or Caesar for \$2.49)

Veal Parmigiana	10.29
With Fettuccine.	
Ziti Siciliano	8.99
Baked ziti.	
Lasagna Classico	8.99
(Meat lasagna) Served with vegetable medley.	
Eggplant Parmigiana	8.99
With spaghetti.	
Chicken Parmigiana	9.29
With spaghetti.	
Baked Stuffed Shells	8.99
Served with vegetable medley.	
Italian Ride of your Life	10.49
Lasagna, ravioli, chicken parmigiana, and Italian sausage, topped with our Signature sauce and mozzarella cheese. Served with spaghetti.	
Trio Italiano	10.29
Three of your favorites: stuffed shells, and eggplant parmigiana topped with our marinara sauce and mozzarella cheese, accompanied by a side of fettuccine Alfredo.	

CHEF & GRILLED SPECIALTIES

Includes garden salad or cup of home made soup

New York Strip	15.99
12 oz NY Strip grilled to temperature and served with roasted red potatoes.	
Chicken Bruschetta	11.99
Juicy grilled chicken breast topped with Bruschetta tomatoes and served with jasmine rice and sauteed greens.	
Veal Tips Cacciatore	12.49
Tender veal tips sauteed with mushrooms, onions, bell peppers and pancetta in a plum tomato sauce over penne.	
Pecan Crusted Salmon	15.99
Fresh Atlantic salmon filet encrusted with pecans then finished with an orange basil sauce. Served with jasmine rice and sauteed greens.	