

## Appetizers

<b>Wild Mushroom Risotto Cakes</b>	<b>6</b>
<i>Served with veal demi-glace and pink pepper corns</i>	
<b>Fried Calamari</b>	<b>8</b>
<i>Flash fried and tossed with pickled banana peppers, lemon, parsley &amp; parmesan &amp; served with a citrus-garlic aioli</i>	
<b>Hummus</b>	<b>7.5</b>
<i>Chickpea, garlic &amp; tahini with country olives, feta, cucumbers and roasted red peppers</i>	
<b>Spinach Gorgonzola Dip</b>	<b>6</b>
<i>Served with bacon, basil, parmesan and toasted flat bread</i>	
<b>Filet Mignon Carpaccio</b>	<b>9</b>
<i>Thinly sliced raw tenderloin topped with capers, red onion, arugula &amp; parmesan</i>	
<b>Garlic Shrimp</b>	<b>8</b>
<i>Sautéed in white wine, fresh parsley &amp; parmesan</i>	
<b>Sautéed Mussels</b>	<b>9</b>
<i>Served in a rich coconut-curry broth</i>	
<b>Caffé Phoenix Soup</b>	<b>7.5</b>
<i>Cup - 2.75 Bowl - 4 Cup with salad choice</i>	
<i>From our collection, soups of the day. Served with house-baked bread.</i>	

## Specialty Salads

<b>Caesar</b>	<b>5 / 7</b>
<i>Romaine lettuce, shredded parmesan, croutons, tossed in a house-made anchovy Caesar dressing</i>	
<b>Phoenix</b>	<b>6 / 8</b>
<i>Mixed greens, red onion, artichoke hearts, cucumbers, roasted peppers, pine nuts, feta &amp; croutons</i>	
<b>Pear &amp; Fennel</b>	<b>6 / 8</b>
<i>Mixed greens, sliced pear, shaved fennel, toasted walnuts &amp; parmesan tossed in lemon vinaigrette</i>	
<b>Greek</b>	<b>6 / 8</b>
<i>Mixed greens, red onion, country olives, cherry tomatoes, banana peppers &amp; feta with a shallot-feta vinaigrette</i>	
<b>Spinach</b>	<b>6 / 8</b>
<i>Dried cherries, goat cheese, red onion &amp; walnuts tossed in honey-Dijon vinaigrette</i>	
<b>Wedge</b>	<b>6 / 8</b>
<i>Iceberg lettuce, green onion, Gorgonzola, fresh tomato, bacon crumbles &amp; bleu cheese dressing</i>	

**Additions to any salad** chicken - 4 salmon - 7 garlic shrimp - 6

**House-made Dressings** - Balsamic vinaigrette, lemon vinaigrette, honey-Dijon vinaigrette, creamy peppercorn ranch, Caesar dressing, bleu cheese

## Entrees

*Served with a house salad or a cup of soup or  
Substitute one of our special salads for 2.5*

### **Spinaci Con Proscuitto** **14**

*Thin ribbons of imported proscuitto marinated in basil, garlic and olive oil tossed with pine nuts, fresh spinach, parmesan and linguini*

### **Seafood Risotto** **23**

*Blue Crab, lobster, shrimp & green shell mussels with creamy risotto in a reduced lobster broth*

### **Chicken Marsala with linguini** **15.5**

*Boneless chicken breast, sautéed with mushrooms, shallots, garlic & Marsala wine finished with a touch of cream.*

### **French cut "Ashley Farms" Chicken breast** **21**

*Stuffed with goat cheese and served over a smoked bacon green onion potato cake & arugula salad drizzled with sun-dried tomato pesto & balsamic gastrique*

### **Grilled Vegetable Lasagna** **18**

*Layers of grilled vegetables with fresh herbs, ricotta, and roasted garlic tomato sauce*

### **Filet Mignon with wild mushroom risotto cakes** **27**

*Char-grilled to your order and served with wild mushroom risotto cakes, veal demi-glace, grilled asparagus and a roasted garlic bulb.*

### **Seafood with linguini** **20**

*Shrimp, mussels & calamari simmered in a white wine & garlic sauce*

### **Grilled marinated Pork tenderloin** **19.5**

*Served over pan-fried potatoes, grilled asparagus, roasted cherry tomatoes & thyme-brown butter*

**For Tables of 7 or more an 18% gratuity will be added to your check**

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