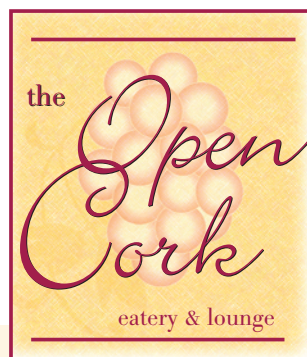


Lunch Time



Soups

Soup of the Day \$4.25

Ask your server for the delicious details.

Seafood Chowder \$4.95

Tender morsels from the sea combined with garden fresh vegetables in a creamy broth.

Seafood Starters

Posedien Calamari \$7.95

Crispy fried calamari served with basil lemon mayonnaise.

Mussels \$8.25

With white wine, tomato sauce
Or saffron cream sauce.

Seafood Antipasto \$9.95

A combination of mixed seafood, marinated in olive oil lemon garlic juice.

Grilled Calamari \$9.95

With tomato Pernod sauce, sweet peppers and topped with feta cheese.

Vegetarian

Grilled Vegetables & Goat Cheese Salad \$10.95

Grilled seasonal vegetables, topped with goat cheese and extra virgin olive oil.

Eggplant Parmigiana \$10.95

Layered with zucchini, tomato & mozzarella cheese.

Agnolotti \$11.95

Stuffed with ricotta cheese & spinach in a rose sauce.

Whole Wheat Penne \$11.95

Oyster mushrooms, button mushrooms, spinach & fresh tomato in a aglio olio.

Mushroom & Asparagus Risotto \$14.25

Portobello, oyster, button mushrooms, red onion and green asparagus in a sun dried tomato pesto sauce. Drizzled with finest white truffle oil and grana padanoparmigiano shavings.

Salads

Italian Salad \$5.25

Mixture of baby greens, with your choice of raspberry vinaigrette, balsamic or Italian dressing.

Caesar Salad \$5.95

Whole heart of romaine with Monte Carlo croutons and homemade Caesar dressing.

Spinach Salad \$6.95

Baby spinach with fresh mushrooms, orange segments & pine nuts in orange vinaigrette.

Greek Village Salad \$6.95

Tomato, cucumber, red onion, peppers, feta cheese, and calamata olives with a drizzle of lemon juice and olive oil.

Bocconcini Salad \$7.95

Sliced Roma tomatoes, bocconcini cheese, fresh basil, olive oil and Monte Carlo croutons and balsamic vinaigrette.

Cajun Chicken Salad 9.95

Baby greens, with mango chilli dressing, topped with crispy Cajun chicken strips.

Apple Carpaccio 8.25

With goat cheese and arugula salad in apple cider vinaigrette.

Blackened Chicken Caesar \$9.45

Traditional Caesar salad with a cajun bite to it.

Open Cork Salad

Assorted greens, topped with your choice of slivers of beef tenderloin
Or assorted seafood
in warm balsamic vinaigrette. \$10.95

Pasta

Rigatoni Aromantica \$12.25

Rigatoni with fresh rapini, grilled chicken, sun dried tomato and black olives, sautéed with roasted garlic and extra virgin olive oil.

Tortellini Fantasia \$12.25

Cheese filled tortellini in a rose sauce with sweet leeks.

Spaghetti Mediterranean \$11.95

Black olives, fresh tomato, capers and mushroom in a tomato basil sauce.

Penne Arabiata \$11.25

Penne in a spicy tomato sauce. With sausage, add \$1.25

Angel Hair Pasta \$11.25

Angel hair pasta with mushrooms and onions tossed in a tomato and basil sauce.

Fettuccini Primavera \$11.25

Seasonal vegetables in a cream Or tomato sauce.

Meat Cannelloni \$12.95

Pasta stuffed with ground veal and baked with tomato sauce and mozzarella cheese.

Spaghetti Goat Cheese \$12.95

Tossed with kalamata olives, baby spinach and sun dried tomatoes.

Penne Gorgonzola \$12.95

Penne with chicken, spinach, sun dried tomato, red onion and mushrooms in gorgonzola cream sauce.

Linguine of the Sea \$13.95

Shrimp, mussels, scallops and calamari in a basil, garlic tomato Or cream sauce.

Fettuccine Sea & Land \$13.95

Grilled cajun chicken, scallops, and portabello mushrooms in a rosé sauce.

Rigatoni Al Pesto \$13.95

Stripped chicken, shrimp, sun dried tomatoes in a pesto tomato sauce.

Pizza

Oven-Fired Stone Cooked Thin Crust

Hawaiian \$9.95

Ham, pineapple and tomato sauce.

Traditional \$9.95

Pepperoni, mushrooms and tomato sauce.

Primavera \$9.95

Mozzarella, mushrooms, artichokes, grilled onions, roasted red peppers and olives.

Sicilian Pizza \$9.95

Hot Italian sausage, roasted red pepper, eggplant and cheese.

Barbecued Chicken Pizza

\$10.95 Thin pizza crust topped with chicken strips, pineapple, and roasted red peppers, drizzled with barbeque sauce, and sprinkled with mozzarella cheese and parsley.

Margarita \$10.25

Fresh tomatoes, bocconcini & tomato and basil sauce.

Gourmet \$10.95

Roasted red peppers, grilled zucchini, sun dried tomatoes, goat and mozzarella cheese.

Mediterranean \$10.95

Sun dried tomato pesto, roasted red peppers, kalamata olives, spinach, garlic and feta cheese.

Seafood Pizza \$11.95

Fresh tomato basil sauce roasted peppers, grilled shrimp, calamari, mozzarella and scallops.

From the Grill

Served with potatoes and vegetable or with pasta.

Veal Piccata \$12.95 Medallion of veal in a white wine lemon butter sauce.

Veal Parmigiana \$12.95 Breaded veal topped with tomato sauce & cheese.

Pollo Limone \$12.95 Marinated breast of chicken grilled and served with white wine lemon butter sauce.

Chicken Parmigiana \$12.95 Breaded chicken topped with tomato sauce and cheese.

The Open Cork Pollo \$13.95 Grilled breast of chicken with artichoke in a light brandy mushroom sauce.

Veal Paillard \$14.95 Marinated medallion of veal grilled to perfection and drizzled with extra olive oil.

Lamb Provenciale \$15.95 Marinated grilled lamb chops.

N.Y. Striploin Steak 8oz (\$17.95) or 10oz (\$20.95)

Specially aged for 21 days.

With peppercorn cognac sauce, add \$1.95

