

Cold Appetizers & Salads

Arugula Salad

Pickled red onions, grilled artichoke hearts, parmigiano reggiano, 500° sherry vinaigrette

Caesar Salad

Chopped romaine, house made croutons, parmigiano reggiano, with 500° caesar dressing

Shrimp Cocktail

Accompanied with 500° cocktail sauce and lemon.

Cheese & Fruit Platter

An assortment of cheeses, seasonal fruit and crackers.

Mixed Green Salad

Mixed greens, pickled red onion, cucumbers, grape tomatoes.

Brushetta

Grilled artisan crostini, fresh chopped tomatoes mixed with seasoning, balsamic reduction and parmesan cheese

Hot Appetizers

Arancini

Fried breaded risotto balls with arborio rice, goat cheese and tomato dipping sauce.

Zuppa Di Mussels

P.E.I mussels sautéed with garlic, shallots in a white or red sauce.

Stuffed Mushrooms

Large mushroom caps, stuffed with seafood and baked with a lemon white wine sauce

Fried Mozzarella Sticks

Breaded mozzarella sticks, fried and served with marinara sauce

Mini Crab Cakes

Pan seared with pickled vegetable remoulade.

Pastas

Penne A La Vodka

Penne pasta, fresh asparagus in a vodka sauce

Bolognese

Traditional meat sauce with veal, pork, beef.

Alfredo

Cream and parmigiano reggiano sauce

Broccoli Rabe with Garlic and Oil

Sautéed broccoli rabe, roasted garlic, red pepper flakes, extra virgin olive oil.

Primavera

Fresh vegetables sautéed in a red or white sauce.

Baked & Red Sauce Entrees

Baked Ziti

Ziti baked with ricotta and marinara sauce topped with mozzarella

Lasagna

Layers of lasagna sheets with ricotta cheese and a meat sauce.

Eggplant Parmigiana

Battered eggplant with marinara sauce and mozzarella

Eggplant Rollatini

Eggplant stuffed with spinach, prosciutto, ricotta cheese, baked with marinara and mozzarella

Sausage & Peppers

Sliced Italian sausage sautéed with mixtures of bell pepper and onions in a red sauce. Sausage can be hot or sweet.

Chicken

Chicken Marsala

Sautéed mushrooms in a marsala wine sauce.

Chicken Piccata

Served with capers in a lemon white wine sauce.

Chicken Francese

Egg Battered chicken breast in a lemon white wine sauce.

Chicken Parmigiana

Breaded chicken breast with marinara and mozzarella cheese.

Grilled Chicken

Grilled chicken breast in a sweet chili sauce.

Fish

Stuffed Filet of Sole

Baked filet of sole, with crabmeat stuffing.

Salmon

Grilled salmon in a lemon caper butter sauce.

Meats

Roasted Pork Loin

Roasted pork loin with a cilantro chutney and pork jus

Roast Beef

Seasoned with a dry rub, slow cooked and then sliced to perfection with au jus.

Vegetables

Broccoli

Steamed and sautéed with garlic and extra virgin olive oil.

Broccoli Rabe

Sautéed with garlic, red pepper flakes, extra virgin olive oil.

Asparagus

Roasted and sautéed with garlic and extra virgin olive oil.

Roasted Potato

Yukon gold potatoes seasoned and roasted to perfection.

Mashed Potatoes

Creamy yukon gold mashed potatoes.

Rice

Basmati rice with sautéed vegetables.

Seasonal Vegetable

Mix of seasonal vegetables