TERRACE ROOM

fireside rustic Italian

Antipasti

Tomato Basil Soup
4

Beef Carpaccio*
arugula, lemon, parmigiano-reggiano
and a drizzle of extra virgin olive oil
10

Fritto Misto
shrimp, calamari, fennel, green beans and red onion
served with spicy aioli
13

Scampi al Forno
jumbo shrimp baked in pinot grigio with basil,
bread crumbs and pine nuts
15

Tomato Basil Bruschetta
7

Baked Asiago and Goat Cheese
served warm on tomato coulis with toasted garlic bread
9

Antipasto for Two
salami varzi, prosciutto cotto, provolone
and parmigiano-reggiano with olives, roasted peppers,
pepperoncini, artichoke hearts and white bean salad
14

Salad

House Italian
tomato, cucumber, celery, pepperoncini and pecorino romano
6

Hearts of Romaine Caesar*
7

Chopped Salad
grilled chicken, avocado, prosciutto, gorgonzola, tomato,
red onion and sweet peppers tossed with romaine and
iceberg lettuces and sweet basil dressing
15

Sandwich

Sausage and Peppers
sweet Italian sausage, roasted red and green peppers, onion
and provolone, served with house Italian salad
10

Meatball
fresh mozzarella and marinara, served with house Italian salad
10

Angus Burger*
½ lb. all-natural (hormone and antibiotic free) angus beef
served with lettuce, tomato, onion, pickle and french fries
add cheese | .50
10

Pasta

Ravioli Bandera
fresh, housemade ravioli stuffed with ricotta,
pecorino romano and spinach served with a
trio of sauces — cream, pesto and marinara
17

Pappardelle Bolognese
fresh pasta with traditional bolognese meat sauce
17

Linguine with Clam Sauce
simple and delicious, with littleneck clams, pinot grigio, tomato,
and a zesty dash of crushed red pepper
18

Spaghetti and Meatballs
grandma's family recipe with sweet marinara
15

whole wheat penne or gluten-free fusilli may be substituted

Entree

Bistecca Fiorentina*
20-ounce porterhouse steak with grilled lemon, zucchini
and Tuscan potatoes
32

Seared Duck Breast
pomegranate red wine sauce, sweet potato timbale
with sage and steamed asparagus
25

Seafood Cioppino
mussels, clams, shrimp, calamari and cod in savory
tomato wine broth with grilled ciabatta
25

Rainbow Trout
brown butter, hazelnuts and sage,
served with farro and sauteed spinach
22

Chicken Cacciatore
natural chicken breast braised with tomatoes, peppers
and onion, served over farro
19

Chicken alla Parmigiana
with spaghetti marinara
16

Melanzane alla Parmigiana
eggplant parmesan in the traditional Neapolitan style
16

Dessert

housemade desserts prepared daily

* notice: foods may be cooked to order; consuming raw or undercooked foods may increase the risk of food-borne illness.

daily entrée features

waterfront dining • open daily from 5pm • 111 W. Water Street, New Buffalo, MI • 269.469.7950