

## Appetizers

**Calamari** \$10  
Served fried or grilled

### Smoked Salmon

**Bruschetta** \$10  
Toasted Italian bread topped with goat cheese, smoked salmon and our classic bruschetta topping

**Goat Cheese** \$9  
Warm goat cheese served with vodka marinara sauce, triangles of toasted Panini bread and fresh basil

**Asiago Cheese Dip** \$8  
Cold shredded asiago cheese dip served with flatbread chips

**Steamed Clams** \$10  
Fresh steamed clams served in red or white sauce

**Sausage and Peppers** \$11  
Sausage and Peppers sautéed in garlic and olive oil

**Seared Tuna** \$12  
Seared Ahi Tuna topped with Arcadian mixed greens and laced with balsamic vinaigrette dressing

**Fried Ravioli** \$9  
Fresh mozzarella and basil ravioli fried and served with marinara sauce for dipping

**Bruschetta** \$7  
Toasted Italian bread topped with garlic, olive oil, basil, fresh tomatoes and red onions

**Parmesan Zucchini** \$7  
Fresh zucchini hand tossed with Panko breadcrumbs and parmesan cheese, fried and served with our vodka marinara cream sauce

**Grilled Shrimp Cocktail** \$9  
Four Jumbo Shrimp grilled and served with cocktail sauce and our homemade remoulade sauce

## Salads

*Add Chicken \$3 or Shrimp \$5*

**Classic Caesar** \$8  
Romaine lettuce, grated parmigiana cheese, croutons and Caesar dressing

**Chopped Salad** \$9  
Mixed greens, diced eggs, cucumbers, tomato, red onions, bleu cheese and fontinella cheese, chopped and tossed with our house dressing

**Caprese** \$8  
Fresh Ovolini mozzarella, tomatoes, and red onions drizzled with balsamic vinaigrette

**Cobb** \$11  
Iceberg lettuce, diced egg, tomato, bleu cheese, bacon, green onions and grilled chicken breast, with your choice of dressing

**Tina's Spinach Salad** \$10  
Leaf spinach, fresh strawberries, walnuts, mandarin oranges and imported gorgonzola cheese, served with poppyseed dressing

**Wedge Salad** \$6  
Wedge of iceberg lettuce served with chopped tomatoes, red onions, bleu cheese crumbles and bleu cheese dressing

**Strawberry Feta** \$10  
Bed of romaine lettuce, sliced avocado, fresh strawberries, red onions, crumbled Feta cheese and candied walnuts, served with a blush vinaigrette

## Steak & Pork

*Served with redskin mashed potatoes*

**Ribeye** \$22  
10 oz. ribeye grilled to perfection

**Steak Cognac** \$24  
Medallions of filet mignon sautéed in a cognac cream sauce with mushrooms and shallots

**Steak alla Tina G's** \$28  
10 oz. ribeye, topped with lobster meat and roasted shallot hollandaise sauce served over grilled asparagus

**Tina's Pork Chops** \$18  
2-6 oz boneless pork tenderloins breaded and pan sautéed laced with a Dijon mustard sauce

**Pork Chop Gilardi** \$18  
Breaded and pounded pork tenderloin pan seared, topped with sautéed roma tomatoes, roasted garlic, and fresh basil

**Marinated Pork** \$18  
2-6 oz boneless pork tenderloins marinated with our homemade house dressing and broiled to perfection

## Pastas

### *Spaghetti/Penne* \$10

Your choice of imported spaghetti or penne pasta, served with meat or marinara sauce

### *Sausage Penne* \$14

Roasted yellow and red peppers, mushrooms, sausage and homemade meat sauce, served over rotini pasta

### *3 Cheese Ravioli* \$13

Ravioli filled with asiago, mascarpone and ricotta, served in our vodka marinara cream sauce

### *Gnocchi with Broccoli* \$13

Broccoli sautéed in olive oil with onion and garlic, served over homemade gnocchi

### *Pasta Calamari* \$15

Calamari sautéed in garlic, olive oil, onion, white wine, tossed with marinara sauce, served over linguine

### *Braised Beef Ravioli* \$15

Succulent braised beef ravioli sautéed in a Chianti cream sauce with mushrooms

### *Gnocchi Caprese* \$13

Fresh tomatoes sautéed with olive oil, garlic and basil, served over gnocchi and topped with fresh mozzarella

### *Bow Tie Asiago* \$13

Bow tie pasta sautéed in an asiago cream sauce with imported prosciutto, peas and red onions

### *Pasta Spruzza* \$13

Smoked salmon, sautéed in a goat cheese cream sauce with basil and scallions, served over bow tie pasta

### *Spaghetti Carbonara* \$14

Imported prosciutto and peas sautéed in a light creamy parmesan sauce, served with spaghetti

### *Seafood Diablo* \$26

Lobster, shrimp, calamari, and clams sautéed in our homemade marinara sauce and accented with spicy seasonings, served over linguine

### *Linguine Clam Sauce* \$15

Whole and chopped clam's sautéed in a white or red clam sauce and served over linguini

### *Smoked Mozzarella & Prosciutto Ravioli* \$13

Smoked mozzarella and imported prosciutto ravioli served in tangy marinara sauce with scallions and prosciutto

### *Lobster & Asparagus* \$24

Tender lobster sautéed in a creamy dill sauce with fresh asparagus, served over penne pasta

## Chicken

### *Chicken Cacciatore* \$16

Boneless breast of chicken sautéed with olive oil, tomatoes, onions, garlic, mushrooms, and white wine, served over fettuccine

### *Chicken Saltimbocca* \$18

Boneless breast of chicken baked with imported prosciutto and provolone cheese and served in a tangy marinara sauce, served over fettuccine

### *Chicken Marsala* \$16

Boneless breast of chicken sautéed in a Marsala wine sauce with fresh mushrooms and scallions, served with fresh vegetables

### *Chicken Scallopine* \$16

Medallions of chicken sautéed with red and yellow peppers, mushrooms, garlic, white wine and a touch of our meat sauce, served over fettuccine

### *Chicken alla Tina G's* \$17

Sliced chicken breast sautéed in a sun-dried tomato pesto cream sauce with gouda, served over penne pasta

### *Chicken Parmigiana* \$16

Boneless breast of chicken lightly breaded, sautéed and topped with our marinara sauce and parmigiana cheese, served over fettuccine

### *Chicken Francese* \$16

Boneless breast of chicken dipped in a light egg washed, sautéed with a lemon, butter and white wine sauce, served with fresh vegetable

Ask your server  
about our fresh fish  
of the day

## Sides

Side Garden Salad - \$4

Side Caesar Salad - \$5

Cup of Soup - \$3

