

DINNER MENU

ANTIPASTI

Tuscan Tray

A mosaic of prosciutto di Parma, Tuscan salami and smoky black forest German salami; paired with brie en croûte, fresh mozzarella, herb encrusted goat cheese, and mascarpone & Gorgonzola torta; complimented with Mediterranean olives, grapes and crostini bread. 26.12

Meat only tray 20.12; Cheese only tray ∞ 20.12

Calamari

Lightly breaded calamari pan-fried in olive oil and complimented with a tomato dipping sauce. 10.12

Caprese ∞

Slices of fresh mozzarella, and tomato with basil drizzled with olive oil and sprinkled with a touch of oregano. 8.12

Parmesan Artichoke Dip ∞

Served warm with our crunchy house-made crostini. 8.12

Mussels

One pound of mussels sautéed in white wine and home made garden fresh basil pesto. 14.12

Dinner Pasta option: Mussels over Tagliatelle Pasta 18.12

Bruschetta ∞

French Baguette topped with our home made pesto, chopped Roma tomatoes, thinly sliced eggplant and Asiago cheese 10.12

SOUPS & SALADS

Tuscan Tomato Soup ∞

Cup 4.12 Bowl 6.12

Swiss Onion Ale

Cup 5.12 Bowl 7.12

Dodici Salad

Organic fresh field greens tossed in honey-lime vinaigrette and topped with dried cranberries, feta cheese crumbles and walnuts. 7.12

House Salad ∞

Organic fresh field greens, carrots, cucumbers and home made croutons with your choice of dressing 5.12

Caesar Salad

Fresh romaine lettuce, Parmesan cheese and croutons tossed in our house-made Caesar dressing 5.12

Chicken Caesar Salad

White wine poached breast of chicken atop our Caesar dressed crisp crisp romaine salad. 6.12

Tagliata

Grilled Rib Eye steak - tagliata (sliced in italian) and placed on a bed of organic fresh field greens with shaved parmesan cheese and drizzled with balsamic reduction. 19.12

Grilled Salmon Salad

A grilled filet of wild Alaskan salmon dusted with toasted almonds, served over organic fresh field greens with your choice of dressing 16.12

Dressings: Balsamic Vinaigrette, Creamy Gorgonzola, Ranch, Raspberry Vinaigrette, Honey Mustard, Roasted Jalapeño Vinaigrette, Thousand Island, and Oil & Vinegar

PASTA

Add a cup of soup or house salad for \$3.12

Tortellini Bianco

A customer favorite! Stuffed tortellini pasta tossed in a parmesan cream sauce. Choose from Cheese∞, Beef or a little of both 17.12

Pasta del Mare

Sautéed shrimp, scallops, clams and mussels paired with pan-roasted prosciutto and tomatoes, tossed with spaghetti in a white wine cream sauce. 19.12

Carbonara

An Italian classic of spaghetti tossed with prosciutto (Italian cured ham), Parmesan cheese and eggs 14.12

Spaghetti & Meatballs

Three hearty home made Italian meatballs served over spaghetti and pomodoro sauce, topped with mozzarella cheese 18.12

Shrimp Asiago

Pan seared shrimp atop Tagliatelle pasta in a fresh tomato puree and creamy Asiago cheese sauce 16.12

∞Vegetarian Option: substitute shrimp with sautéed vegetable medley – zucchini, carrots, & organic baby spinach 14.12

Mussels Tagliatelle One pound of mussels sautéed in white wine and home made garden fresh basil pesto tossed with tagliatelle pasta 18.12

Ravioli∞ Mushroom stuffed ravioli pasta:
in a creamy rose sauce topped with mozzarella cheese and oven baked or tossed with butter and sage 16.12

Lasagna Please ask your server for today's preparation 15.12

Sugo di Carne Select ground beef and pork in a clove and nutmeg spiced tomato sauce with tagliatelle pasta 14.12

Chicken Fajita Pasta Alessandro's latest creation! Tender bites of chicken breast sautéed with onion, red & yellow bell peppers in a fajita seasoned cream sauce over rigatoni pasta 16.12

∞Vegetarian option: substitute the chicken with additional vegetables – zucchini, carrots and organic baby spinach 14.12

ENTRÉES

Add a cup of soup or house salad for \$3.12

Entrées served with sautéed vegetables and your choice of creamy risotto, Italian gnocchi (potato-pasta dumplings), or basil-whipped potatoes

Eggplant Parmesan∞

Two slices of lightly breaded eggplant pan fried, baked and topped with mozzarella and our home made sugo di pomodoro. As entrée or over spaghetti. 18.12

Chicken Parmesan - HORMONE, ANTIBIOTIC, CAGE-FREE

Lightly breaded breast of chicken pan-fried, baked and topped with mozzarella and our home made sugo di pomodoro. As entrée or over spaghetti. 18.12

Filet Mignon Your server will let you know today's preparation 28.12

Pistachio-Encrusted Lamb Oven-roasted lamb rib encrusted with bread crumbs and pistachio nuts, drizzled with a red wine and pomegranate reduction 29.12

Iowa Pork Chop Grilled smoked bone-in Iowa pork chop topped with fresh mango-ginger chutney. 18.12

Rib Eye Steak

10oz. Certified Angus rib eye, grilled and topped with a compound-basil butter. 23.12

CHicken Roulades “100 things you have to eat before you die” Des Moines Register 2006

A lightly breaded breast of chicken stuffed with spinach and smoked gouda, oven-baked and topped with a honey Dijon glaze 21.12

Raspberry Salmon Pan-roasted wild Alaskan salmon, blanketed in crispy julienne-cut potatoes and topped with a raspberry champagne sauce 19.12

SUNDAY BRUNCH

Our Frittatas

Italian style open faced omelets made with 3 eggs.

Eggs à la Lorraine

English muffin topped with two poached eggs, blanketed in Hollandaise sauce and layered with prosciutto and arugula. 14.12

Gourmet French Toast ∞

made with home made freshly baked croissants 8.12

served with home made blueberry compote 9.12

Breakfast Burrito Two scrambled eggs, bacon and sausage with home fries and cheddar cheese in a tortilla wrap 9.12

Sunshine Special eggs made to order and served with your choice of crispy bacon or sausage links 8.12

Eggs Benedict ∞ English muffin topped with two poached eggs and blanketed in Hollandaise sauce with your choice of Virginia baked ham, Smoked salmon or spinach 12.12

Spinach and Goat Cheese Omelet ∞ 9.12

Prosciutto, Mozzarella and Arugula Omelet. 10.12

Farmers Frittata ∞ a combination of vegetables and white Vermont cheddar cheese. 8.12

Bacon, Ham and Sausage Frittata. 9.12

Strata Italian-style quiche, please ask your server for today's preparation 8.12

~ The above breakfast plates are served with home fries ~

Eggs alla Pizzaiola∞ two eggs smothered in our house-made sugo di pomodoro, Sprinkled with oregano and melted fresh Mozzarella cheese. 10.12

Freshly Baked Pastries∞
Plain or chocolate croissants 3.12 ea.

B.E.L.T. crispy bacon, fried egg, fresh tomatoes and lettuce on whole wheat toast 12.12

Ravioli∞ Mushroom stuffed ravioli pasta in a creamy rose sauce topped with mozzarella cheese and oven baked 16.12

Cheese Tortellini∞ served in a Parmesan cream sauce 14.12

Lasagna please ask your server for today's preparation 16.12

Chicken Parmesan breaded chicken breast topped with melted Mozzarella cheese and our home made sugo di pomodoro, served with whipped potatoes and sautéed vegetables 18.12

Pork Chop Grilled smoked bone in Iowa pork chop served with vegetables and whipped potatoes 18.12

~ The above listed entrées are served with a side salad ~
Dressings: creamy gorgonzola, balsamic vinaigrette, ranch, jalapeño vinaigrette, oil & vinegar, raspberry vinaigrette, honey mustard.

Salmon Salad pan seared filet of salmon served over field greens and dusted with toasted almonds 16.12

∞ marked items are vegetarian options.
Please notify your server if you have any food allergies.
An 18% Gratuity may be added to parties of 6 or more.

“Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.”

Dessert Menu - “La Dolce Vita” (the sweet life)

Tiramisu*

Lady finger cookies dipped in espresso laden with Sweetened Mascarpone mousse and served in a martini glass. 6.12

Crème Brûlée*

Creamy French custard with a caramelized finish and topped with a citrus zest. 6.12

Chocolate Kaluha Cake

Dark Chocolate cake layered with a rich & velvety kaluha -chocolate mousse, and finished off with a chocolate-ganache glaze. 6.12

Chocolate Almond Torte

Brownie-like torte rich with chocolate and almonds and topped with freshly whipped cream. 6.12

Raspberry Cheesecake

Classic cheesecake topped with a sweet raspberry streusel. 6.12

*Winners of Best Regional desserts in S.E Iowa from the Iowa Source Magazine.