



SALADS

ADD CHICKEN \$3 SHRIMP \$5 STEAK \$7

CAPRESE 9

HEIRLOOM TOMATOES, MOZZARELLA CHEESE AND FRESH BASIL, DRIZZLED WITH OUR BALSAMIC REDUCTION

DOWNTOWN 11

SWEET AND SOUR VINAIGRETTE TOSSED ROMAINE LETTUCE WITH BLEU CHEESE, BACON, TOMATO AND EGG WEDGES

HOUSE SALAD 7

MIXED GREENS WITH CUCUMBER, TOMATO, RED ONION AND OUR HOUSE VINAIGRETTE TOPPED WITH CROUTONS AND PARMESAN

LA VITA SALAD 9

OUR SIGNATURE SALAD MADE WITH BABY GREENS, MARINATED PEARS, GORGONZOLA CHEESE, CANDIED PECANS, TOSSED IN OUR HOMEMADE BALSAMIC SHALLOT VINAIGRETTE

JUDE'S LAW 10

FRESH ARUGULA TOSSED WITH CALIFORNIA EXTRA VIRGIN OLIVE OIL, HONEY-BALSAMIC, GOAT CHEESE, PINE NUTS, RED ONION AND HEIRLOOM TOMATO.

HOUSE CAESAR 8

ROMAINE LETTUCE, HOUSE MADE CROUTONS, ROMANO CHEESE, TOSSED IN FRESH CAESAR DRESSING ANCHOVIES OPTIONAL

ADD A CUP OF SOUP FOR \$2

DRESSINGS: ITALIAN, CAESAR, BALSAMIC, SWEET & SOUR AND RANCH

TOMATO BASIL PARMESAN 3 / 5 PIEDMONT ONION 6 SOUP DU JOUR 3 / 5

CIABATTA MELTS

SERVED WITH HOUSE CHIPS. ADD A CUP OF SOUP FOR \$2

ITALIAN 8

SALAMI, HAM, PEPPERONI, PEPPER RINGS, TOMATO, SHREDDED LETTUCE AND PROVOLONE CHEESE WITH ITALIAN DRESSING

SPICY CHICKEN 8

GRILLED CHICKEN BREAST WITH BACON, ONION AND SPICY AIOLI WITH CHEDDAR CHEESE AND PICKLES

BLT 9

SALAMI, BACON, LETTUCE AND TOMATO WITH TOMATO RELISH AND GARLIC AIOLI WITH PROVOLONE

FIVE CHEESE 7

MOZZARELLA, WHITE CHEDDAR, YELLOW CHEDDAR, PROVOLONE AND GOUDA ON BUTTERED GRINDER BREAD

EGGPLANT PARMESAN MELT 8

PAN-FRIED ITALIAN BREADED EGGPLANT, MARINARA, THREE CHEESES.

CAJUN STEAK TIPS 11

GRILLED STEAK TIPS, BLEU CHEESE, CARAMELIZED ONIONS AND BACON WITH CAJUN MAYO

BISTRO BURGER 10

HOUSE GROUND 1/2 POUND BRISKET, SIRLOIN AND CHUCK GRILLED TO YOUR PREFERENCE WITH GRILLED ONIONS, SHARP CHEDDAR, PICKLES AND TOMATOES

SALMON BLT 13

SEARED SALMON, ARUGULA, TOMATO, BACON, SUNDRIED TOMATO VINAIGRETTE AND CANDIED RED ONIONS

PASTRAMI RUEBEN 9

HOUSE SMOKED PASTRAMI, HOUSE MADE THOUSAND ISLAND, CHEF'S RECIPE COLE SLAW AND NATURAL SWISS CHEESE

GRILLED CHICKEN 9

MARINATED CHICKEN BREAST GRILLED TO PERFECTION, TOPPED WITH OUR ROASTED RED PEPPER AND SHALLOT DRESSING, PEPPERS, ONION, PROVOLONE CHEESE AND LETTUCE

PASTA

ADD SIDE SALAD OR SOUP FOR \$2

CHICKEN PARMESAN 13

TRADITIONAL CHICKEN PARMESAN SERVED OVER ANGEL HAIR PASTA

ASIAGO BOWTIE 13

OUR SPECIAL ASIAGO CREAM SAUCE WITH PROSCIUTTO AND WHITE WINE SERVED OVER BOWTIE PASTA.
ADD CHICKEN \$3 SHRIMP \$5

SPAGHETTI WITH MEATBALLS 11

OUR HOUSE MADE MARINARA SAUCE WITH FRESH SPAGHETTI TOPPED WITH HOUSE MADE MEAT BALLS

WILD MUSHROOM PENNE 13

WILD MUSHROOMS, SPINACH, PANCETTA AND GOAT CHEESE CREAM SAUCE WITH PENNE PASTA, OUR HOUSE FAVORITE!
ADD CHICKEN \$3 SHRIMP \$5

V MEDITERRANEAN PENNE 13

ROASTED MUSHROOMS, SUNDRIED TOMATO, MARINATED OLIVES AND ROASTED RED PEPPER SALAD WITH OLIVE OIL, LEMON, GARLIC AND WHITE WINE

SPICY BOWTIES 13

MUSHROOMS, SCALLIONS, SUNDRIED TOMATOES WITH FARFALLE PASTA AND SPICY ASIAGO SAUCE.

PLEASE ASK YOUR SERVER ABOUT ANY COOKED TO ORDER ENTREES. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE THE CHANCE AT FOOD BORNE ILLNESS.