

confetti!

dinner entrees

entrees served with house salad or soup du jour, confetti rice or potato, and our house baked bread

twin grecian lamb shanks 19.95

greek style, roasted until fork tender with garlic, tomato, celery and onions

shiraz peter lehmann (barossa) 8/5

cabernet sauvignon mettler (lodi) 11/6

filet mignon, onion tower 19.95

meritage clos de lo siete (argentina) 8/5

veal and chicken preparations may be interchanged

veal marsala 19.95

sautéed with mushrooms, florio marsala, and finished with a light brown sauce

valpolicella (allegri) 8/5

chicken val dosta 18.95

gently sautéed with mushrooms and spinach, finished with marsala wine and asiago, shrimp garnish

pinot noir wild horse (santa maria) 10/6

veal caprese 19.95

dipped in egg, sautéed with sun dried tomatoes and artichokes, finished in a white wine sauce

chardonnay la crema (sonoma) 10/6

chicken picatta 16.95

a tender breast dipped in egg, sautéed and finished with capers, lemon and chardonnay

fume blanc ferrari-carano (sonoma) 9/5

chicken confetti 16.95

lightly sautéed, topped with a blend of spinach, cheeses and herbs, baked golden

chardonnay landmark overlook (sonoma) 11/6

crisp shrimp cristi 19.95

seven large shrimp wrapped in shredded phyllo, pan seared golden, over lemon beurre blanc

sauvignon blanc cloudy bay (marlborough) 11/6

pan seared crab cakes 18.95

three cakes served over baby greens with red pepper aioli

pinot grigio bortoluzzi (friuli) 8/5

crab stuffed basa sole, lobster sauce 19.95

pouilly fuisse louis latour 11/6

"18% gratuity will be added to parties of 8 or more"

**private rooms are
available
for parties!**

pasta

served with house salad and fresh baked bread

penne alfredo 14.95

sweet heavy cream, cheese and seasonings

barbera quattro fratelli (piedmont) 9/5

chardonnay landmark overlook (sonoma) 11/6

penne con pollo 15.95

grilled chicken breast, sun dried tomato, artichoke, mushrooms, roasted peppers, olive oil and asiago cheese

chianti castello di bossi (tuscan) 9/5

penne vodka salsiccia 15.95

fresh mushrooms, sweet longhini sausage, and vodka, finished with a light rosa sauce

claret steltzner (stag's leap napa) 9/5

manicotti francesca 14.95

four fresh crepes, stuffed with a trio of cheeses, topped with a light marinara

zinfandel rosenblum sauret (paso robles) 10/6

chicken and shrimp basilco 17.95

tender grilled chicken, finished with a light tomato cream and fresh basil, tossed with penne

merlot st. michelle (indian wells washington) 9/5

adult baked mac and cheese 19.95

gouda cheese, gemelli, spinach and lobster

pouilly fuisse louis latour 9/5

chardonnay landmark overlook (sonoma) 11/6

mussels alioli over linguini 15.95

dressed in white wine, garlic and oil, fresh from prince edward isle, also available in marinara or fra diavolo

chianti castello di bossi (tuscan) 9/5

linguini with clam sauce 14.95

freshly shucked clams, minced mushrooms, sun dried tomatoes, and fresh basil served red or white

pinot grigio bortoluzzi (friuli) 8/5

shrimp scampi petro 19.95

10 shrimp, extra virgin olive oil, garlic, capers and white wine over linguini

pinot grigio bortoluzzi (friuli) 8/5

linguini and meatballs 12.95

thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of food borne illness"

**have your next
event catered by
confetti!**

confetti!

appetizers

crisp shrimp cristi, lemon beurre blanc 8.95

french fried eggplant sticks, marinara 5.95

sesame crusted cauliflower 7.25

baked french onion soup 4.45

lobster bisque cup 7.95 bowl 9.95

spicy thai style fried calamari 9.50

fried calamari, marinara sauce 9.50

spicy new york calamari 9.95

fried firecracker calamari, cherry peppers 9.50

buffalo style chicken fingers 8.95

sautéed prince edward isle mussels 8.95

red, garlic & oil, fra diavolo

manicotti francesca 7.95

baked gorgonzola portabella mushroom 7.50

baked escargot confetti 6.50

fried onion strings 4.95

classic clams casino 8.25

clams confetti, spinach & cheese 8.25

pan seared leg meat crab cakes 8.95

soup of the day 3.25

**join us on sunday for
our gala brunch
buffet! 10am-12pm
10:00am til noon**

light bites

eric's hot meatball grinder 8.95
meatball, red peppers, mozzarella, marinara

philly cheese steak sandwich 9.95
american cheese, sautéed onions

8 OZ. angus burger l.t.o. 8.95

grilled chicken sandwich 8.95
roasted red peppers and cheddar

fried fish sandwich 8.95
lettuce, tomato, tartar sauce

chicken queisadilla 10.95

grilled tuna sandwich 16.95
wasabi mayo, guacamole, tomato, baby greens

big veggy sandwich 8.95
portabello mushroom, roasted peppers, guacamole
baby greens, fresh mozzarella, tomato, zucchini

hot lobster roll 17.95

steak sandwich, sautéed onions 12.95

fried fish and chips 10.95

all lite bites served with french fries, cole slaw, or baby greens
please choose one

salads

aly's salad 6.45 / *3.25 with dinner
baby spinach, orange, slices, bacon, toasted almonds,
poppy seed dressing

the wedge 8.95
crisp iceberg lettuce, blue cheese dressing, gorgonzola crumbs
and chopped bacon

caesar 6.45 / *3.25 with dinner
crisp romaine lettuce, classic dressing (no egg), tuscon crostini

mozzarella fresco 9.95/*4.95 w/dinner
vine ripe tomatoes, baby greens, evoo and basil

chop salad 6.45 / *3.25 with dinner
lettuce, tomato, cukes, onion, gorgonzola, carrots and celery,
coarse chopped and tossed with balsamic vinaigrette

the greek 9.95 / *4.95 with dinner
vine ripe tomatoes, cucumbers, red onions, cured olives,
imported greek feta, (no lettuce) evoo and vinegar

jake's salad 7.95/ *3.50 with dinner
gorgonzola, apples, toasted almonds, baby greens,
raspberry vinaigrette

*as a smaller salad with dinner

*add chicken, grilled or buffalo 4.25

*add grilled tuna 14.95

*add grilled salmon 11.95

*add grilled shrimp (8) 9.90 (4) 4.95