

# confetti!

## lunch entrees

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

### grecian lamb shank 13.95

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 14.95

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

*valpolicella (allegri) 8/5*

### chicken val dosta 14.95

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

*pinot noir wild horse (santa maria) 10/6*

### veal caprese 14.95

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

*chardonnay la crema (sonoma) 10/6*

### chicken picatta 10.95

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

*fume blanc ferrari-carano (sonoma) 9/5*

### chicken confetti 10.95

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

*chardonnay landmark overlook (sonoma) 11/6*

### crisp shrimp cristi 13.95

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

*sauvignon blanc cloudy bay (marlborough) 11/6*

### pan seared crab cakes 12.95

two cakes served over baby greens with red pepper aioli

*pinot grigio bortoluzzi (friuli) 8/5*

### crab stuffed basa sole, lobster sauce 14.95

*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 soup of the day or house salad and  
fresh baked bread

### penne alfredo 12.95

sweet heavy cream, cheese and seasonings

*barbera quattro fratelli (piedmont) 9/5*

*chardonnay landmark overlook (sonoma) 11/6*

### penne con pollo 12.95

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 12.95

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

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

### manicotti francesca 10.95

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

*zinfandel rosenblum sauret (paso robles) 10/6*

### chicken basilco 12.95

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

*merlot st. michele (indian wells washington) 9/5*

### adult baked mac and cheese 16.95

gouda cheese, gemelli, spinach and lobster

*pouilly fuisse louis latour 9/5*

*chardonnay landmark overlook (sonoma) 11/6*

### mussels alioli over linguini 12.95

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 12.95

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

*pinot grigio bortoluzzi (friuli) 8/5*

### shrimp scampi petro 14.95

7 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!**