



## Appetizers

### Frankie's "Made" Meatballs

Frankie's family recipe, hand-rolled with veal, pork and beef and served with Bolognese sauce. **\$6.99**

### Prince Edward Island Mussels

Sautéed with vine ripe tomatoes, garlic, sweet cream butter, white wine and fresh basil. **\$9.99**

### Roasted Chicken Flatbread

Roasted peppers, arugula, pesto aioli and four- cheese blend on an 8" thin whole wheat crust. **\$8.99**

### "City Slicker" Sliders

Bite-sized burgers on mini buns served with caramelized onions and pickles. **\$6.59**  
Add American cheese **\$.59**

### Chicken Fingers

Delicious tender strips of chicken tempura battered and fried, served with honey mustard sauce. **\$6.99**

### Twice-Baked Potato Spring Rolls

Hand rolled with four cheese blend, green onions, crumbled bacon and sour cream. **\$6.99**

### Crab & Artichoke Dip

Baked, topped with chopped green onions and served with tri-colored tortilla chips. **\$7.99**

### Crispy Calamari

Dusted in semolina flour and lightly fried with lemon slices and served with tomato sauce. **\$7.99**

### Baked Stuffed Mushrooms

Stuffed with crab, shrimp and scallops with cheddar cheese, bacon and garlic butter. **\$7.99**

### Oysters Rockefeller

Oysters on the half shell baked with spinach, bacon and a touch of pernod. **\$9.99**

### Bacon Wrapped Shrimp

Char-grilled with sweet horseradish mustard. **\$8.99**

### Primavera Flatbread Vegetarian Selection

Asparagus, roasted peppers, wild mushrooms, grilled onions and four- cheese blend on an 8" thin whole wheat crust. **\$8.99**

### Antipasto (Great to share)

Thin shaved imported Italian prosciutto, stuffed olives, imported parmesan and manchego cheese, fire roasted red peppers and artichoke hearts. **\$12.99**

## Desserts

### Grandma Jean's Carrot Cake

Rich cream cheese frosting and Kahlua syrup. **\$5.99**

### New York Cheesecake

With strawberry sauce. **\$6.49**

### S' mores

A campfire classic at your table. **\$6.99**

### Crème Brûlée

The classic dessert with a touch of amaretto and chocolate. **\$5.99**

### Root Beer Float

Barq's Root Beer with vanilla bean ice cream. **\$4.99**

### Tiramisu

Ladyfingers soaked in espresso and Kahlua and layered with mascarpone cheese and topped with cocoa powder. **\$6.99**

### Chocolate Lava Parfait

Rich chocolate, raspberry and vanilla sauce and graham cracker crumb whipped cream. **\$5.99**

### Big Chocolate Cake **\$7.99**

A la mode **\$1.29**

### Cintom's Homemade Vanilla Custard **\$2.99**