

# appetizers

**Jumbo Chilled Shrimp Cocktail** .....\$3.00  
Served with spicy chili horseradish sauce. **per**

**Golden Calamari** .....\$7.25  
Tender rings of squid breaded with a light cajun seasoning served with a sweet & sour corn and spicy pepper relish.

**Spicy Crab Cakes** .....\$8.25  
Fresh crab meat, mixed with Louisiana spices, sweet red peppers and roasted corn, dusted with corn meal, pan-seared until golden brown and served with a roasted red pepper & lemon sauce.

**Polenta & Eggplant** .....\$6.95  
Sundried tomato & ricotta cheese polenta layered with grilled eggplant, roma tomatoes, and fresh mozzarella, finished with a balsamic vinegar demi-glaze.

**Bruschetta** .....\$7.95  
Grilled rosemary Tuscan bread topped with a saute of shiitake, oyster, cremini mushrooms, garlic, fresh tomatoes and great Northern beans.

**Soup of the Day** .....\$3.25 bowl  
Fresh soup made daily, ask your server.

# grilled pizzettes

**Margarita Pizza** .....\$6.95  
Grilled pizza topped with mozzarella cheese and fresh plum tomato sauce, drizzled with pure Italian olive oil.

**Prosciutto & Roasted Red Pepper**.....\$7.95  
Grilled pizza topped with Prosciutto di Parma, roasted red peppers, pomodoro, parmesan and mozzarella cheese.

# south main salads

**Tenderloin & Portobello Salad** .....\$13.95  
Grilled tenderloin of beef, cooked to perfection, and served with grilled portobello mushrooms, fire roasted red peppers, new potatoes, and baby green beans served on a bed of organic mixed greens and drizzled with olive oil and balsamic vinegar.

**Sesame Grilled Tuna Salad** .....\$13.95  
Sesame encrusted Ahi tuna, grilled, served on a bed of soy-ginger marinated soba noodles tossed with fresh julienned carrots, peppers, cucumbers, red onions, and shiitake mushrooms.

**South Main Salad** .....\$7.95  
A seasonal antipasto with tender baby greens, imported cheeses, Italian tuna, meats, marinated vegetables, garden frittata and white bean salad.

**Classic Caesar Salad** .....\$5.95  
Crisp romaine lettuce with our House Caesar dressing made the classical way with anchovies, lemon and garlic, tossed with herbed roasted croutons and shaved pecorino cheese.

**Add Herbed Grilled Chicken to the Caesar Salad \$3.75**

**Parkside Salad** .....\$5.95  
Mixed Farmer's greens with plum tomatoes, red onions and gorgonzola cheese tossed with our House vinaigrette.

**Add Herbed Grilled Chicken to the Parkside Salad \$3.75**

# rotisserie selections

## Flame Roasted Half Chicken \$11.95 or 1/4 Bird \$6.25

Served with our zippy green herb sauce.

## Marinated Roasted Half Chicken \$11.95 or 1/4 Bird \$6.25

Plump, juicy chicken marinated in olive oil, balsamic vinegar and fresh herbs, cooked until tender and juicy.

## Lemon & Garlic Chicken \$11.95 or 1/4 Bird \$6.25

Chicken stuffed with roasted garlic, fresh lemon and herbs and spit-roasted until moist and tender.

All rotisserie entrees are served with our hand cut sweet and russet potato french fries and Parkside salad.

# pasta

## Cappellini Pomodoro .....\$9.95

Thin cappellini pasta mixed with fresh plum tomatoes, pure Italian olive oil, garlic and sweet basil.

## Fettuccini with Rotisserie Chicken .....\$11.95

Fettuccini tossed with rotisserie chicken, caramelized red onion, pancetta, and broccoli florets, in a roasted garlic and basil cream sauce.

## Penne .....\$9.95

Penne pasta with a sauté of Napa cabbage, summer squash, zucchini, spinach, white beans and varietals mushrooms in a basil and garlic infused tomato sauce. Garnished with shaved aged ricotta.

## Cappellini .....\$12.95

Thin cappellini pasta with a sauté of little necks, rock shrimp, mussels, roma tomatoes, escarole and Tuscan sausage in a light tomato and herb broth.

# sandwiches

## Fresh Maine Lobster Wrap .....\$17.95

Fresh Maine lobster meat tossed with celery root in a fresh herb mayonnaise, served in a tortilla shell accompanied by a vegetable salad of sweet peas, roasted corn, Vidalia onions and red Holland peppers.

## Sirloin Steak .....\$14.95

Half-pound, center cut, choice sirloin grilled and served on French baguette with Grafton Vermont cheddar, mushrooms, onions, green leaf lettuce and beef steak tomatoes.

## Portobello Focaccia .....\$8.95

House-made rosemary focaccia bread with grilled portobello mushrooms, vine-ripened tomatoes, spinach and Farmer's goat cheese spread.

## Black Angus Burger (1/2 lb.) .....\$8.95

Fresh, ground, black Angus beef grilled to perfection, topped with green leaf lettuce, tomato, red onion, and smoked cheddar served on a Kaiser roll.

## Spinach Wrap .....\$8.95

Rotisserie turkey, avocado, marinated tomatoes, scallions, mesclun greens and chipotle cheddar cheese served in a spinach wrap.

## Rotisserie Chicken Salad .....\$7.75

Flame-roasted chicken, walnut and cranberries served with spinach on Italian bread.

## Grilled Chicken & Bacon .....\$7.95

Plump juicy grilled chicken breast topped with bacon, cheddar cheese, lettuce, and tomato served with a sundried tomato & pine nut pesto on a fresh baked roll.