



## STARTERS

<b>GARLIC BREAD</b>	2.95
With cheese	3.95
<b>BRUSCHETTA ITALIAN STYLE</b>	4.75
Italian marinated tomatoes toasted on calabrese bread	
<b>ESCARGOT ALLA PERNOD</b>	8.95
Baked in a creamy pernod sauce	
<b>SIZZLING MUSHROOMS</b>	8.95
Marinated button mushrooms with Bermuda onions, brandy and feta cheese.	
<b>MUSSELS COCONUT CURRY</b>	9.95
Fresh mussels prepared to perfection, served in a curry sauce with sweet coconut	
<b>PATE AL BASIL</b>	9.95
Chicken liver pate with fresh herbs, garnished with fruit and vegetables	
<b>GRILLED CALAMARI</b>	9.95
Served on a bed of spring mix, black olives garden tomatoes and scallions	
<b>GRILLED SHRIMP GORGONZOLA</b>	11.95
Jumbo shrimp brushed with fresh basil and olive oil, served over gorgonzola brandy sauce	
<b>SMOKED SALMON PLATE</b>	9.95
Onions, capers, cream cheese mustard with Italian herbed bread	

## SALADS

<b>SPRING MIX GREENS</b>	4.95
Tossed with a choice of our dressings	
<b>CAESAR ALLA BLUEBIRD</b>	5.50
Crisp romaine tossed with our dressing	
<b>GREEK SALAD</b>	5.50
Lettuce, tomatoes, black olives, feta, onions, cucumber	
<b>SPINACH ALLA BLUE CHEESE</b>	6.95
Caramelized pecans, Bermuda onions, apples and diced egg with poppy seed dressing	
<b>ORANGEVILLE'S WOOLWICH ROASTED GOAT'S CHEESE</b>	9.95
Spring mix with roasted garlic, smokey peppers, tossed with raspberry vinaigrette	

## SOUP

<b>CHEF'S CREATION</b>	Small 3.95
Made daily with you in mind	Large 4.95
<b>FRENCH ONION</b>	4.95
Baked and smothered with cheese	
<b>ITALIAN MINISTRONE</b>	4.95
Tomato broth with hearty vegetables	





## PASTA

<b>BAKED LASAGNA</b>	12.95
Seven layered pasta with beef, veal and a trio of cheese	
<b>PASQUALOTTI FUFFERELLI</b>	12.95
Ricotta filled pasta, served in a cream sauce with bacon, sun-dried tomatoes and peppers	
<b>FETTUCINE PRIMAVERA</b>	12.95
Pasta served with stir-fried vegetables, sun-dried tomatoes, grilled chicken in an extra virgin olive oil and garlic sauce	
<b>PASQUALOTTI CALIFORNIA ROASTED TRIO</b>	12.95
Pasta filled with roasted garlic, sun-dried tomatoes and ricotta cheese, served in a light pink sauce with smokey peppers, Bermuda onions and topped with roasted almonds	
<b>PENNE PALAIRMO AND FETA</b>	12.95
Porcini, cultivated & shiitake mushrooms, roasted red peppers, and spinach tossed with fresh basil and topped with feta cheese, garlic and extra virgin olive oil	
<b>HOT ITALIAN SAUSAGE WITH PENNE</b>	12.95
Spicy Italian sausage, bell peppers & scallions served in your choice of sauce	
<b>LINGUINE AGLIO</b>	12.95
Trio of tomatoes: sun-dried, garden, plum, artichoke hearts, zucchini, spinach and scallions topped with Orangeville Woolwich Goat cheese	
<b>FETTUCINE PESCE</b>	19.95
Grilled jumbo shrimp, scallops & calamari served on a bed of pasta with peppers, garden tomatoes & Bermuda onions in a pink vodka sauce	
<b>LINGUINE GRILLED SCALLOPS</b>	19.95
Bermuda onions, finely diced zucchini, black olives, anchovies & jumbo scallops in a garlic and olive sauce	
<b>JURRASIC PARK SHRIMP</b>	21.95
Huge shrimp grilled and served over angel hair pasta, with bell peppers, shiitake mushrooms, red onions and gorgonzola garlic olive oil sauce	

**\*\* All Pasta dishes served with fresh warm bread \*\***

## ENTREES

<b>SALMON TROUT</b>	15.95
A boneless trout served with a lemon tarragon brandy sauce	
<b>8oz BREAST OF CHICKEN</b>	15.95
Marinated with white wine, lemon and fresh herbs	
<b>POLLO PORCINI</b>	18.95
A breast of chicken served in a wild mushroom cream demi glaze	
<b>VITELLO FLORANTINE</b>	19.95
Medallions of veal in a cabernet reduction with shiitake mushrooms, sun-dried tomatoes and spinach	
<b>VITELLO PARMIGIANO</b>	19.95
Veal cutlet baked in tomato sauce and cheese	
<b>VITELLO MARSALA</b>	19.95
Medallions of veal in a marsala wine cream demi glaze with mushrooms and scallions	
<b>POLLO BLUEBIRD</b>	19.95
A grilled breast of chicken served with scallops in a pink sauce	
<b>VITELLO &amp; SHRIMP</b>	19.95
Medallions of veal with grilled shrimp in a brandy rose sauce	
<b>VITELLO &amp; LOBSTER</b>	21.95
Medallions of veal in a smokey red pepper with grilled baby lobster	
 <b>12oz CERTIFIED ANGUS NEW YORK STRIPLOIN</b>	25.95
Grilled to perfection, served over brandy demi glaze	
 <b>12oz CERTIFIED ANGUS SIRLOIN</b>	25.95
Grilled Chicago style, crisp on the outside, medium-rare on the inside	

**\*\* All Entrees served with stir-fried vegetables, mini roasted potatoes and fresh warm bread \*\***