

-Appetizers-

JB's Tuscan White Bean Soup-Fresh vegetable stock with carrots, celery, onions, roasted tomatoes and cannellini beans Cup \$3.50 Bowl \$5.95 "SR" Style- add mushrooms and Louisiana hot sauce \$.50

Vegan, Vegetarian, Gluten Free

Shrimp Fresca- Poached Baby Gulf shrimp, celery, carrots, cucumbers, Kalamata olives, radicchio, Belgium endive, basil and Himalayan salt, tossed with a lemon-basil vinaigrette from the Olive Scene \$15.95

Gluten Free

Eggplant Rolls-Two sautéed eggplant rolls with a spicy mix of ricotta, mascarpone, mozzarella & aged provolone cheese, in a roasted eggplant sauce \$9.95 *Vegetarian*

PEI Mussels -Steamed in a spicy seafood sauce, finished with fresh lemon zest and served with garlic toast \$13.95

Beans & Greens -Spinach, cannellini beans and Italian sausage sautéed with browned garlic and a splash of marinara; finished with parmesan cheese and served with garlic toast. \$12.95

Homemade Meatballs -Ground beef, veal, pork & sweet basil tender meatballs slowly braised in marinara sauce and served with garlic toast \$9.95

Hot Stuffed Banana Peppers -Stuffed with Italian sausage, mozzarella and parmesan cheese. Served in our homemade marinara \$13.95 *Gluten Free*

Baked Brie - Pastry wrapped creamy brie cheese served with seasonal accompaniments \$12.95 *Vegetarian*

Cauliflower Pancakes- Crispy pan seared cauliflower pancakes, with parmesan and sautéed onions, topped with guacamole and lime infused sour cream \$10.95 *Vegetarian, Gluten Free*

BBQ Pork "Wings"- Tender braised pork drumsticks brushed with bourbon BBQ sauce and served with citrus slaw \$12.95 *Gluten Free*

-Salad-

Kale Harvest Salad – Kale, sweet potatoes, apples, dry cranberries, sunflower seeds and dry blue cheese in Olive Scene’s Maple Syrup vinaigrette \$11.95 with entrée \$7.95

Traditional Caesar Salad – Romaine lettuce tossed with Caesar dressing, parmesan cheese and garlic croutons topped with an anchovy \$11.95 with entrée \$7.95

Pete’s Chopped Salad- Chopped romaine, bacon, egg, carrots, celery, tomato & cucumber tossed in a creamy blue cheese dressing \$11.95 with entrée \$7.95

Mixed Green Salad – Baby greens with tomato and cucumber \$9.95 with entrée \$ 6.95

Chagrin Chopped Salad -Edamame, radicchio, Belgium endive, arugula, peas and grilled corn tossed in a Pinot Grigio vinaigrette \$11.95 with entrée \$7.95

Arugula Salad-Fresh arugula and tomatoes tossed in a lemon-basil vinaigrette from Olive Scene in Chagrin Falls \$11.95 with entrée \$7.95

Mediterranean Quinoa Salad – Romaine, tomato, cucumber, feta cheese, Kalamata Olives and Quinoa tossed in a red wine vinaigrette \$11.95 with entrée \$7.95

Beet Salad- Beets, pickled eggs, pickled onions, fresh mozzarella and baby arugula, finished with a raspberry balsamic vinegar and citrus olive oil from the Olive Scene \$11.95 with entrée \$7.95

Burton Court Brussel- Roasted Brussel sprouts, baby romaine, cranberries, smoked bacon, candied almonds and shaved parmesan cheese tossed in Olive Scene’s Maple Syrup Vinaigrette \$11.95 with entrée \$7.95

Shrimp Fresca- Poached baby gulf white Shrimp with celery, carrots, cucumbers, Kalamata olives, radicchio, Belgium endive, basil and Himalayan salt, tossed with a lemon-basil vinaigrette from the Olive Scene \$15.95

Add grilled or blackened Chicken \$6*

Add tofu \$6

Add grilled or blackened Salmon \$9*

-Entrees-

Homemade Meatloaf- Veal, beef, pork, and parmesan cheese baked golden brown and served with a Guinness pan gravy (mildly spicy) \$22.95

Barclay's Jumbo Grilled Scampi*- Jumbo shell-on Scampi, chargrilled and finished with fresh lemon and drawn butter \$33.50 *Gluten Free*

T.R. Bone- In Pork Chop*- 12oz bone-in pork chop, grilled to your liking and smothered in bourbon barbeque sauce \$23.95 *Gluten Free*

Chicken Pot Pie- Roasted chicken, carrots, celery and peas simmered in a fresh chicken stock topped with a flaky pastry shell \$18.95

Stuffed Cabbage- Cabbage leaves stuffed with ground beef, veal, pork and brown rice slow roasted in tomato sauce \$19.95 *Gluten Free*

Rack of Lamb*- New Zealand French bone lamb rack rubbed with cracked pepper, garlic & rosemary. Topped with a porcini demi glace served with mint jam \$39.95 *Gluten Free*

Baked Eggplant- Thin slices of eggplant layered with ricotta and mozzarella cheeses. Baked in our homemade marinara served over penne marinara \$19.95 *Vegetarian*

Braised Brisket- Slow braised, fork tender beef brisket served with a homemade Guinness pan gravy \$22.95

Picatta- boneless pan seared chicken breast sautéed with fresh lemon, garlic, white wine and capers \$22.95
Chicken \$22.95 Veal \$26.95

Parmesan- Lightly breaded cutlet topped with fresh melted mozzarella cheese and homemade marinara sauce; served over a bed of penne pasta
Chicken \$22.95 Veal \$26.95

Milanese- Lightly breaded cutlet topped with a tomato-arugula insalata and finished with honey mustard sauce
Chicken \$22.95 Veal \$26.95

Eating Healthy

Stir Fry - Sautéed vegetables in a low sodium stir fry sauce served over brown rice \$16.95 *Vegetarian, Vegan*
Tofu \$22.95 Chicken \$22.95

Israeli Cous Cous- tossed with spinach, tomatoes, garlic and olive oil \$16.95 *Vegetarian, Vegan*
With grilled lemon-pepper chicken or tofu \$22.95

Dave's Rice and Beans- A light twist on classic rice and beans- quinoa, red jasmine rice, brown rice, Eddy's Farm corn, black beans, roasted peppers, onions, cilantro and tomatoes, tossed with fresh lime \$16.95 *Vegetarian, Vegan, Gluten Free*
Add chicken or tofu \$22.95

Quinoa Fried Rice- Brown and white rice, quinoa, sweet peas, sautéed egg whites, celery, and onion, tossed in sesame oil and low sodium soy sauce \$16.95 Add chicken or tofu \$22.95 *Vegetarian, Gluten Free*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Burgers* all burgers served with side of the day

Select a burger of your choice \$13.95

Kobe Beef, Turkey burger, Or Veggie:

- ❖ **Brie and Whole Grain Mustard**
- ❖ **Black & Blue-** Cajun spice and gorgonzola
- ❖ **Bacon & cheddar**
- ❖ **Swiss & mushroom**
- ❖ **Traditional-** your choice of cheese
- ❖ **Caramelized Onion & Feta**
- ❖ **Doc Arnstine's Veggie burger-** tomato, guacamole, mango lime salsa, vegan cheese
Vegan

Pizza

Three cheese – red sauce \$13 *Vegetarian*

Pepperoni – pepperoni, red sauce \$14

Caramelized onion & Feta Cheese– white sauce \$14 *Vegetarian*

Meatball- homemade meatballs, red sauce \$14

Sausage & Mushroom- red sauce \$14

Margherita- tomato, sweet basil, white sauce \$14 *Vegetarian*

Veggie- white sauce, assortment of fresh veggies \$14 *Vegetarian*

Mediterranean- Kalamata olives, artichokes, feta, white sauce \$14

Bacon & Banana Pepper- red sauce \$14

Spinach & Artichoke- white sauce \$14 *Vegetarian*

Substitute Gluten Free crust for any of our pizzas.

Pasta

Lasagna Bolognese- Fresh pasta sheets layered with our homemade Bolognese sauce, ricotta, parmesan and mozzarella cheeses, baked golden brown \$20.95

Freddie's Pasta – Angel hair pasta tossed with spinach, sundried tomato, hot Hungarian peppers, crumbled Italian sausage and shrimp in an aglio olio sauce \$22.95

Gavi's Mac & Cheese – Penne tossed with creamy mascarpone and American cheese \$18.95 *Vegetarian*

Pasta Bolognese- Penne pasta tossed with ground veal, beef, and pork simmered with roasted tomatoes, fresh basil, cream and cabernet sauvignon \$20.95

Pasta Pomodoro- Angel hair pasta tossed with plum tomatoes, basil, garlic & olive oil \$17.95 *Vegan, Vegetarian*

Penne Marinara – Penne pasta tossed in our homemade marinara sauce and topped with a meatball \$19.95

Turkey Bolognese- Ground Turkey simmered with roasted tomatoes and fresh basil, tossed with linguine pasta \$20.95

Caramelle- Handmade pasta stuffed with ground veal, spinach & ricotta in a roasted tomato and mascarpone cheese sauce- a Gavi's original \$23.95

Substitute whole wheat or gluten free pasta in any of the pasta dishes on the menu.