



## Starters

Mediterranean Tapas ~ Greek Salad, Hummus, Pita Bread, Baba Ghannouj & Grape Leaves \$10

Clams Maison with Classic Caesar Salad \$9

Zucchini Frites with Lemon & Caesar Salad Combo \$8

### Breakfast For Lunch \$9

Frittata Potato, Spinach & Crispy Prosciutto

Hot Sausage, Eggs & Potatoes

Egg Whites Omelet & Steamed Vegetables

*Breakfast Lunches include Toasted Ciabiatta and Sweet Butter*

### Flat Breads \$8

Roma Tomatoes, Mozzarella & Basil

Florentine Spinach, Garlic & Parmesan

Spicy Sausage Arrabbiato

*Flatbreads are Housemade Dough rubbed with Extra Virgin Olive Oil*

## Salads

\*Rosemary Steak Salad with Arugula \$11

*Egg, Sweet Onion, Tomato, Lemon, and Olive Oil*

Waldorf Salad with Cajun Chicken \$10

*with Granny Smith Apples, Oranges & Poppy Seed Dressing*

Sweet & Sour Spinach Salad \$10

*Pork Tenderloin, Egg, Bacon, Tomatoes & Sweet Onions*

Mediterranean Greek Salad \$9

*Iceberg Lettuce, Olives, Tomato, Cucumber*

*& Feta with Lemon Dressing*

Classic Caesar \$7 ~with Chicken \$10 ~with Shrimp \$12

*Romaine, Toasted Ciabiatta, and Housemade Caesar Dressing*

## Sandwiches & Slaw

\*Common Plea Burger \$8

*Half Pound Ground Sirloin*

Chicken Paillard \$8

*Grilled Chicken with Roasted Peppers, Spinach & Provolone*

Roast Beef Panini \$9

*with Provolone & Caramelized Onions*

Hot Sausage Burger \$8

*with Sweet Red Peppers, Onions & Provolone*

Beer Battered Fish Sandwich \$9

*with Horseradish Tartar Sauce*

Turkey Panini \$8

*Grilled Turkey with Gouda, Artichokes & Spinach*

Vegetarian Flatbread Sandwich \$8

*Sautéed Spinach, Peppers, Onions, Mushrooms, Zucchini & Gouda*

## Entrées

*All Entrees are accompanied by a House Salad*

Chicken FRA Diavolo \$12

*Sautéed Chicken Breast, Hot Peppers & Onion Roasted Tomatoes*

Crab Cakes \$14

*Shoestring Potatoes & Spicy Italian Slaw*

Vegetable Steamer Basket \$9

*with Chicken \$11*

*with Shrimp \$13*

Housemade Potato Gnocchi \$10

*In a Basil Pesto Olive Oil with Roasted Peppers & Spinach*

Eggplant Parmesan \$9

*Lightly Breaded and Fried with Marinara Sauce & Provolone*

Pork Medallions Au Poivre \$12

*In a Brandy Peppercorn Sauce with Sautéed Asparagus*

Angel Hair Arrabbiato with Spicy Tomato Sauce \$10

Grilled Chicken Piccata \$12

*Grilled Chicken Breast with Broccoli & Capers in a Lemon Butter Sauce*

Cajun Sugar Crusted Tilapia \$13

*Certain items can be prepared to meet the Fat and Caloric Guidelines of Shadyside Hospital's "Dining with Heart" program.*

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