



APPETIZERS

<i>Sicilian Arancini</i>	18	<i>Calamari Rings</i>	20
Sicilian style risotto balls served with our homemade meat sauce		Lightly dusted and served with a red pepper aioli	
<i>The Med Spread</i>	19	<i>Escargot</i>	16
Hummus, lebnah with olive tapanade and a feisty feta dip served with fried pita chips		Stuffed in mushroom caps and broiled to perfection in garlic butter and white wine	
<i>Antipasto Platter</i>	24	<i>Bruschetta</i>	16
Prosciutto, Genoa salami, capicollo, tomato, bocconcini, kalamata olives, roasted red peppers and artichokes		A classic featuring feta cheese, roasted red peppers and kalamata olives	

SOUPS

<i>Riviera Onion Soup</i>	11
Sweet onions in a rich beef broth, broiled with provolone and swiss cheese	
<i>Todays Soup</i>	9
Chef's choice, ask your server for todays selection	

PIZZA PIES

<i>Greek Pie</i>	26
Spinach, feta cheese, artichokes and roasted red peppers	
<i>Sporcaccione Pie</i>	26
The dirty pig! A meat lovers dream. Mortadella, Genoa salami, capicollo and pancetta	
<i>Pesto Margarita Pie</i>	25
Sliced tomatoes, pesto, mozzarella and bocconcini cheese	
<i>Quattro Stagione</i>	24
Four seasons pizza featuring ripe olives, artichokes, capicollo and mushrooms	
<i>Grilled Vegetable Pie</i>	24
Zucchini, peppers, eggplant, mozzarella, goat cheese, arugula and balsamic reduction	

Gluten Free Crust 3

Add to your salad, pasta or pizza...

Grilled Chicken Breast	9	Steak Strips	12
Shrimp Skewer	16	Falafel	8

SIGNATURE GREENS

<i>Spinach Gorgonzola and Apple Salad</i>	19
Baby spinach, blue cheese crumble, sliced apples, candied pecans, and dried cranberries with a vanilla balsamic vinaigrette dressing	
<i>Mediterranean Salad</i>	19
Romaine lettuce, tomatoes, kalamata olives, artichokes, cucumbers, roasted red peppers, red onions, pepperoncini, feta cheese and red wine vinaigrette dressing	
<i>Caesar Salad</i>	17
Fresh romaine lettuce, crispy bacon, parmesan, croutons and creamy caesar dressing	
<i>Caprese Salad</i>	19
Arugula, ripe tomatoes, bocconcini cheese, olives, balsamic vinaigrette topped with crispy noodles	
<i>Panzanella Salad</i>	18
Crispy greens, tomatoes, pancetta and croutons tossed in a warm vinaigrette dressing topped with cheddar cheese	

PASTAS

<i>Spaghetti & Meatballs</i> *	27
Spaghetti with bolognese sauce served with meatballs	
<i>Penne Athena</i> *	24
Penne noodles combined with artichokes, roasted red peppers, black olives, tomatoes and feta cheese in a white wine sauce.	
<i>Rigatoni Arribiata</i> *	26
Angry pasta! Italian sausage, sautéed peppers and onions tossed in a spicy tomato sauce	
<i>Linguine Pescatore</i> *	30
Jumbo shrimp, scallops, clams and mussels in a white wine and tomato sauce	
<i>Gnocchi Aria</i>	28
Handmade potato dumplings smothered in our own rich bolognese sauce	
<i>Tortellini Carbonara</i>	26
Cheese filled tortellini in a carbonara sauce with pancetta and parmesan	
<i>Smoked Mozzarella Ravioli</i>	26
Ravioli filled with smoked mozzarella, baked in a rich cheesy cream sauce	

* Substitute gluten free noodles on select pasta entrees \$3

We practice serious caution in preparing our gluten free items and do our best to ensure a gluten free product. Mettawas is not a gluten free environment. In consuming our gluten free items, be aware that there may be a chance of cross-contamination. Patrons are encouraged to consider this information in light of their individual requirements and needs. Thank you. Enjoy.

MAIN ENTRÉE

<i>Roasted Rack of Lamb</i>	55
Marinated and grilled to perfection with garlic, olive oil and rosemary	
<i>New York Strip Steak</i>	50
10 oz 45 day aged in house AAA Angus reserve striploin. Hand cut and char-grilled, topped with sautéed button mushrooms	
<i>Filet Mignon</i>	47
6 oz bacon wrapped AAA beef tenderloin served with peppercorn sauce	
<i>Chicken Parmigiana</i>	37
Breaded chicken breast topped with tomato basil sauce, mozzarella and parmesan cheese	
<i>Grilled Tuscan Chicken Breast</i>	35
Topped with tomatoes, roasted red peppers, olives, artichokes and feta cheese	
<i>Veal Marsala</i>	38
Sautéed veal scallopini in a mushroom and marsala wine reduction	
<i>Lake Erie Perch & Pickerel</i>	37
Flash fried filets of perch and pickerel served with a caper dill aioli	
<i>Balsamic & Maple Glazed Salmon</i>	36
Atlantic salmon served with quinoa tabouleh	
<i>Black Cod Puttanesca</i>	40
Baked and topped with tomatoes, olives and capers	

Accompaniments:

Sautéed Peppers and Onions	4
Grilled Portobello Mushroom	5
Make it Steak Oscar	16
Garlic Broiled Shrimp Skewer	16

