

STARTERS

THAI LETTUCE WRAPS 8.75

Tender chicken, fresh cut jicama, button mushrooms and scallions wok-seared in our signature sauce. Carrots, red bell peppers and Thai peanut sauce served on the side.

POTSTICKERS 6 for 7.50 4 for 6.25

Plump teriyaki chicken and cabbage-stuffed dumplings, made complete with a zesty soy lime dipping sauce.

EDAMAME POTSTICKERS 6 for 7.50 4 for 6.25

Tender dumplings filled with a blend of hearty edamame soybean pieces and lightly seasoned vegetables.

MOZZARELLA CHEESE BREAD 8.00

Four Mozzarella cheese-filled breadsticks complimented by a warm, robust marinara dipping sauce.

BREADSTICKS 5 for 2.50 2 for 1.50

Warm and fresh...straight out of the oven. Add a side of marinara. .75

BRUSCHETTA 6.50

Freshly diced Roma tomatoes tossed with chopped garlic and basil, olive oil, balsamic vinegar and Parmesan cheese. Served on toasted Italian bread.

TOMATO BISQUE Bowl 6.25

Thick, rich and creamy...our new spin on an old classic.

KIDS

Age 12 and under. All kids items include a small beverage. Double the pasta size for only **\$2.00** more. Add beef, chicken, meatballs, shrimp or tofu to any kids item for only **\$2.75**. Add up to 2 oz. of vegetables for **\$1.25**.

ALFREDO 8.00

Curly pasta tossed with a freshly made cream sauce and topped with Parmesan cheese.

LO MEIN NOODLES 8.00

Lots of Lo Mein egg noodles in a light sesame sauce.

BUTTERY NOODLES 7.50

Curly pasta with a touch of butter, topped with freshly grated Parmesan cheese.

MACARONI AND CHEESE 8.00

Curly pasta tossed in our three-cheese sauce and topped with shredded Cheddar and Monterey Jack cheeses.

SPAGHETTI 8.00

Curly pasta topped with marinara sauce and grated Parmesan cheese.

CHICKEN TENDERS 8.50

Two chicken tenders with a choice of honey mustard, ranch, or ketchup. Served with small cup of fruit.

GRILLED CHEESE 8.00

Served with a small side of fruit.

CHEESE PIZZA 8.50

Served with a small side of fruit.

FRESH FRUIT 2.00 [Side Item]

BEVERAGES

FOUNTAIN DRINKS/TEA large 3.25 | regular 2.95

HOT HERBAL TEA 2.95

DOMESTIC BEER 5.00

PREMIUM BEER 5.50

LOCALLY BREWED BEER 5.50-7.50

FEATURED WINES glass 7.50

ADD TO ANY NOODLE OR SALAD BOWL

BEEF 5 oz. (Now with MORE Beef!) 5.50

CHICKEN 5 oz. (Now with MORE Chicken!) 4.75

MEATBALLS (4) 4.25

SHRIMP 4 oz. 5.25

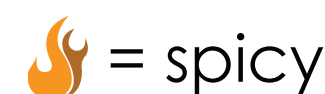
TOFU 4 oz. 3.25

VEGGIES 3 oz. (Pick up to 3) 2.25

Bean Sprouts	Pineapple
Broccoli	Red Bell Peppers
Carrots	Scallions
Fresh Jalapeños	Snow Peas
Garlic	Spinach
Mushrooms	Tomatoes
Napa Cabbage	Zucchini Squash
Onions	

WHOLE WHEAT PENNE (substitute) 1.00

PLEASE NOTE: The brief descriptions of menu items may not include all ingredients. Allergy guide is available upon request, including gluten-free and peanut-free options. Please speak to a manager regarding specific allergy questions.



SALADS

GARDEN FRESH SALAD full 8.50 half 6.50

Garden-fresh mixed greens, crispy croutons, grape tomatoes and red onions coupled with a Cheddar and Monterey Jack cheese blend. Served with your choice of dressing.

ASIAN SALAD full 8.50 half 6.50

Thinly sliced crisp Napa cabbage, Romaine lettuce, Chow Mein egg noodles, basil, shredded carrots and cilantro tossed in our signature spicy sweet and sour dressing.

CAESAR SALAD full 8.50 half 6.50

Crisp, chilled Romaine lettuce with grated Parmesan cheese, tossed in an authentic Caesar dressing with croutons.

PEAR AND BALSAMIC SPINACH SALAD full 8.50 half 6.50

Anjou pears, crunchy walnuts and spinach tossed with Bleu cheese crumbles and a tart balsamic vinaigrette.

CRANBERRY SPINACH SALAD full 8.50 half 6.50

Fresh spinach, dried cranberries and spiced almonds tossed with a sweet poppy seed dressing.

STEAK SALAD 12.50

Tender sirloin, red bell peppers, grape tomatoes, fried onions, red onions and spinach with Cheddar Jack cheese atop a mound of Romaine lettuce tossed in a chipotle ranch dressing.

GREEK SALAD 9.00

Fusilli pasta, house greens, Kalamata olives, grape tomatoes and red onions tossed in our house Greek dressing. Topped with crumbled Feta cheese and a pepperoncini pepper for an extra burst of flavor.

SUN-DRIED TOMATO SALAD 9.00

Farfalle pasta, spinach, sun-dried tomatoes and walnuts tossed in a roasted garlic balsamic vinaigrette. Garnished with fresh grated Parmesan cheese.

SPICY CUCUMBER SALAD 9.00

Two types of lettuce thinly sliced with cilantro and basil, tossed with cucumbers, Roma tomatoes, red onions, and shredded mozzarella cheese in a zesty vinaigrette topped with spiced almonds

SPECIALTIES

SHRIMP SCAMPI 16.00

A generous portion of shrimp and angel hair pasta sautéed in a tomato, garlic and lemon butter scampi sauce. Garnished with parsley and a freshly cut lemon wedge.

LOBSTER RAVIOLI 15.00

Ravioli stuffed with lobster meat, sweet Ricotta cheese and shallots. Baked under a slightly sweet and spicy chipotle cream sauce topped with Mozzarella and garnished with scallions.

STUFFED SHELLS 13.50

Oven-baked pasta shells overflowing with slightly sweet Ricotta cheese and spinach, smothered in a tomato cream sauce topped with Mozzarella and fresh basil.

CHICKEN PARMESAN 15.00

Lightly breaded chicken, served over angel hair pasta, and covered by our house-made marinara sauce and Mozzarella. Garnished with Parmesan cheese and freshly cut basil.

EGGPLANT PARMESAN 13.00

Large slices of eggplant battered in bread crumbs, served over angel hair pasta, and covered by our house-made marinara sauce and Mozzarella. Garnished with Parmesan cheese and freshly cut basil.

CHEESY CHICKEN AND VEGETABLES 13.50

Wok-seared chicken, fresh button mushrooms, carrots and broccoli stirred into our original three-cheese sauce. Served up proper with a fresh-mixed green medley. (substitute noodles for mixed greens for \$2.00) **(A pasta-less dish)**

SHRIMP PESTO FLORENTINE 14.00

Shrimp, mushrooms and ripe, Roma tomatoes tossed in a basil cream sauce. Presented on a bed of spinach and crowned with Parmesan cheeses. (Sauce contains walnuts.) (substitute noodles for spinach for \$2.00) **(A pasta-less dish)**

PRIMAVERA CHICKEN AND VEGETABLES 13.50

Chicken breast, carrots, broccoli, tomatoes, zucchini squash and garlic wok-seared in a white wine balsamic vinaigrette. Served in a lettuce bowl or on a bed of romaine. Garnished with grated Parmesan cheese and seasoned with cracked pepper. **(A pasta-less dish)**

ITALIAN

BASIL PESTO 11.00

Farfalle pasta tossed with fresh mushrooms, tomatoes and our original basil pesto cream sauce. Garnished with fresh basil and grated Parmesan cheese. (Sauce contains walnuts.)

MARGHERITA PASTA 11.00

Farfalle pasta tossed in our own made-to-order sauce of ripe tomatoes, fresh basil, fragrant garlic, red pepper flakes and extra virgin olive oil. Garnished with basil and fresh Parmesan cheese.

FETTUCCINI ALFREDO 11.00

Fettuccini pasta tossed with our freshly-made cream sauce. Garnished with parsley and freshly grated Parmesan cheese.

MARINARA PASTA 11.00

Farfalle pasta topped with our house-made marinara sauce, which is made with zesty onions and herbs. Garnished with fresh basil and grated Parmesan cheese.

CAPELLINI PRIMAVERA 11.00

Angel hair pasta tossed with fresh zucchini, yellow squash, tomatoes, broccoli and carrots in a white wine balsamic vinaigrette garlic sauce. Garnished with grated Parmesan cheese and seasoned with cracked pepper.

POMODORO PASTA 11.00

Farfalle pasta and ripe Roma tomatoes meet a delightfully creamy wine-garlic sauce accompanied by sautéed spinach and basil. Garnished with Parmesan cheese.

AMERICAN

THREE-CHEESE MACARONI 11.00

Fusilli pasta with a special blend of melted cheeses and fresh cream, finished with a generous portion of shredded Cheddar and Monterey Jack cheeses.

BEEF STROGANOFF 14.50

Wavy egg noodles sautéed with tender beef sirloin and mushrooms, tossed in a classic stroganoff sauce.

BUTTERY NOODLES 10.00

Wavy egg noodles with a touch of butter and cream and your choice of three vegetables. Garnished with freshly chopped parsley and grated Parmesan cheese.

SPICY CAJUN PASTA 11.00

Penne pasta tossed with our rustic tomato cream sauce, scallions, fresh yellow onions and red bell peppers.

SOUTHWEST CHIPOTLE 11.00

Penne pasta in a delicious roasted red pepper cream sauce tossed with fresh red bell peppers, Chipotle peppers and mild onions. Garnished with grated Parmesan cheese.

ASIAN

SESAME LO MEIN 11.00

Lots of Lo Mein egg noodles in a light sesame sauce with mushrooms, red bell peppers, Napa cabbage and scallions. Garnished with black sesame seeds.

SHANGHAI NOODLES 11.00

A full bowl of Lo Mein egg noodles caramelized in a spicy sweet and sour sauce, wok seared with pineapple chunks, red bell peppers, snow peas, carrots and scallions.

SPICY JAPANESE NOODLES 11.00

Thick Udon noodles spiked with sugar-lime soy sauce and loaded with fresh broccoli, carrots and mushrooms. Topped with bean sprouts and a lime wedge.

THAI PEANUT 11.00

Rice noodles in a spicy peanut sauce with carrots, red peppers and scallions. Garnished with bean sprouts and a lime wedge.

PAD THAI NOODLES 11.00

Rice noodles tossed in a classic Thai sauce with bean sprouts, scallions, crushed peanuts and fried egg. Garnished with fresh cilantro, a lime wedge and peanuts.

DESSERTS

CANNOLI 5.75

A flaky pastry tube filled with sweet Ricotta cheese and chocolate chips. Drizzled with chocolate syrup.

KEY LIME PIE 5.75

Created with real, Florida Key Limes in a crispy graham cracker crust.

ULTIMATE CHOCOLATE CAKE 6.25

PEANUT BUTTER PIE 5.75

NEW YORK CHEESECAKE 6.25

A house favorite topped with your choice of strawberry puree, chocolate syrup or almonds and a drizzle of non-alcoholic amaretto liqueur.

COTTON CANDY 3.50

SWEET GIRL COOKIES 5.00

Assortment of delicious gourmet cookies made right here in Charlotte, NC.

