

# Ferrovila

ristorante

## Appetizers

Zuppa del giorno 5.95

Ferrovila vinaigrette Caesar salad, romaine hearts, herb croutons, pancetta, Parmesan crisp 8.95

Mesculin greens salad, julienne vegetables, balsamic dressing 7.95

Baby spinach salad, toasted walnuts, red wine poached figs, brie cheese, white balsamic dressing 11.95

Caprese salad, roma tomatoes, shaved red onions, fiore de latti bocconcini, fresh basil, cracked black peppercorns balsamic glaze 11.95

Warm mushroom salad, baby arugula, charred onions, goat cheese, honey truffle balsamic dressing 12.95 entree 17.95

New Zealand grilled calamari, capers, red onions, black olives, tomatoes, balsamic glaze 12.95 entrees 17.95

Beef tenderloin carpaccio, shaved Parmesan cheese, cracked black peppercorns, lemon juice, baby greens 13.95

Steamed P.E.I. mussels, fresh basil, roast garlic, spicy tomato and wine sauce 10.95

Sauteed black tiger shrimps with a salad of chick peas, roasted red peppers, olives and shaved sweet onions and a spicy chili dipping sauce 13.95

House made ravioli stuffed with braised lamb, peas, parmesan, mozzarella, fresh mint in a demi-glaze sauce 12.95

Three way bruschetta , marinated mushrooms, tomatoes, goat cheese 12.95

Bruschetta pizza, marinated tomatoes, Bermuda onions, garlic, fresh basil 9.95  
Add goat cheese 2.50

## Lunch Mains

Veal parmigiana with fresh basil, mozzarella and tomato sauce 15.95

Chicken parmigiana with fresh basil, mozzarella and tomato sauce 15.95

Veal piccata with lemon herb sauce 16.95

Roasted boneless half chicken, with a honey pan jus 17.95

Roasted Atlantic salmon, sun dried tomato and whole grain mustard crusted, balsamic glaze 17.95

*All mains are served with a choice of any two - spiced roast potato, roast garlic mash, spaghetti in a tomato sauce, mesculin greens or seasonal vegetables*

Frittata del giorno 11.95

Grilled vegetable tortilla wrap with grilled eggplant, zucchini, onions, red peppers and goat cheese 11.95

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Warm mushroom salad, baby arugula, charred onions, goat cheese, honey truffle balsamic dressing 12.95 entrée 17.95

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Steamed P.E.I. mussels, fresh basil, roast garlic, spicy tomato and wine sauce 10.95

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Three way bruschetta , marinated mushrooms, tomatoes, goat cheese 12.95

Bruschetta pizza, marinated tomatoes, Bermuda onions, garlic, fresh basil 9.95  
Add goat cheese 2.50

## Dinner Mains

Slow braised lamb shank, roast garlic mash potatoes, saute green long beans, red wine lamb jus reduction 22.95

Roasted boneless half chicken, fregula pasta, chard sweet corn, scallions, dried cherry grappa jus 20.95

Veal piccata, forest mushroom and parmesan risotto, lemon herb sauce topped with balsamic dressed baby arugala 21.95

Herb crusted New Zealand rack of lamb, saute rapini, red peppers, potato gnocchi, pancetta, rosemary pan jus 29.95

Roasted Atlantic salmon, sun dried tomato and whole grain mustard crusted, saute julienne vegetables, slow braised green lentils, spinach, roast garlic in a lemon scallion sauce 20.95

*Ferrovila offers daily entrée features*

Some substitutions and/or changes to menu items may incur an additional fee

## Pasta

Penne rigate, fresh basil and tomato sauce 10.95

Seafood spaghettini, tiger shrimps, calamari, bay scallops, mussels, capers fresh basil and a tomato wine sauce 18.95

Portobello mushroom stuffed agnolotti, fresh tarragon, grilled red onions and dry vermouth cream sauce 17.95

Pappardelle with braised beef short ribs, cremini mushrooms and a tomato beef jus sauce 18.95

Rigatoni with spicy Italian sausage, Calabrese olives, hot peppers and a tomato aglio e olio 16.95

Penne gnocchi with pancetta, fresh peas and cremini mushrooms in a rose sauce 16.95

*\*whole wheat penne and spaghettini available*

Add chicken 3.75

Add tiger shrimp 1.75

## Pizza

Caprese, bocconcini, thin sliced tomatoes, fresh basil, mozzarella, tomato sauce 13.95

Quattro stagioni, prosciutto, artichokes, infornata black olives, cremini mushrooms, mozzarella, tomato sauce 15.95

Vegetariana, roasted red peppers, grilled eggplant, zucchini, onions, mozzarella, tomato sauce 13.95

Patata Bianca, thin slices of potatoes, Calabrese olives, shaved onions, fresh oregano, hot peppers, mozzarella, roast garlic sauce 13.95

Pollo, grilled chicken, fresh sage, brie, cremini mushrooms, tomato sauce 14.95

Salsiccia, spicy Italian sausage, roasted red peppers, scallions, mozzarella, tomato sauce 14.95

*\*all pizzas are available in whole wheat*

## Ferrovia Custom Pizza

Tomato sauce, mozzarella, fresh basil 9.95

**Toppings** (1.50 each) cremini mushrooms, grilled eggplant, zucchini or onions, calabrese or infornata olives, mozzarella cheese, pepperoni, hot peppers, tomatoes, potatoes, fresh herbs, roast garlic, scallions, anchovies, baby arugula, sun-dried tomatoes

**Toppings** (2.50 each) grilled chicken, hot Italian sausage, prosciutto, parmiggiano, bocconcini, brie or goat cheese, artichoke