

LUNCH

TOO HUNGRY TO WAIT? ENJOY A SNACK

TRUFFLE FRIES

French fries with parmesan cheese, truffle oil and side of lemon aioli. 12

BRUSCHETTA

Homemade toast topped with diced tomatoes, olive oil and basil, drizzled with balsamic glaze. 12

GARLIC BREAD

Oven baked bread with garlic butter and parmesan cheese. 9

FRIED CALAMARI

Lightly battered and fried to crispy perfection. 18

TUNA TARTARE

Fresh raw tuna in mango ginger sauce topped with micro greens served with homemade chips. 16

3 REASONS TO LOVE SALAD

A CLASSIC CAESAR

Romaine lettuce tossed with croutons, parmesan cheese and caesar dressing. 13

MANGO GINGER SPRING SALAD

Spring mix salad tossed with our homemade mango and ginger vinaigrette topped with fresh mangos and almonds. 13

ARUGULA AND BEETS

Arugula salad with roasted beets, fennel, shaved parmesan and a lemon vinaigrette. (Gluten Free) 13

PERFECT LUNCH PASTAS

(Gluten free pastas available by request)

FETTUCCINE ALFREDO

Creamy Alfredo Sauce tossed in Fettuccine pasta. 18

PENNE PESTO

Penne tossed together in a creamy pesto sauce. 18

Add Chicken +\$6 Add Shrimp +\$8

Corkage +\$20 +2.6% on all electronic transactions

18% Gratuity to parties of six or more.



LUNCH ENTREES

VEGGIE SANDWICH

Grilled onions, eggplant, zucchini, and mushrooms, presto and fontina cheese in between homemade focaccia bread. 13

GRILLED CHICKEN PESTO SANDWICH

Grilled Chicken, fresh tomato, basil, pesto and mozzarella cheese in between homemade focaccia bread 15

FISH TACOS

Three Beer battered and fried Sea Bass on a corn tortilla topped with chipotle, cabbage and tomatillo salsa. 16

CHEESEBURGER

Beef burger topped with American cheese, burger sauce, pickles, fresh chopped onions, lettuce and tomato. 16

MEATBALL SANDWICH

Homemade Meatballs and focaccia bread with mozzarella cheeses and fresh marinara sauce. 15

CRISPY CHICKEN SANDWICH

Breaded and fried chicken breast layered with burger sauce, lettuce and tomato in a brioche bun. 15

PAPPARDELLE BOLOGNESE

Pappardelle cooked in a classic beef ragu. 22

PENNE RATATOUILIE

Pasta with a variety of vegetables: diced tomatoes, garlic, black olives, capers, zucchini, mushrooms, and eggplant (Vegan). 17



DINNER



APPETIZERS

TRUFFLE FRIES

French fries with parmesan cheese, truffle oil and side of lemon aioli. 12

TUNA TARTARE

Fresh raw tuna in mango ginger sauce topped with micro greens served with homemade chips. 16

CRISPY FRIED CALAMARI

Breaded and lightly fried squid with housemade aioli on the side. 18

GARLIC BREAD

Homemade bread and garlic butter topped with parmesan cheese. 10

MEATBALLS

Two Meatballs in Marinara sauce. 10

TIPSY SPANISH STEAMED CLAMS

Clams served in white wine, garlic, and diced tomato with spicy sausage. 18

RISOTTOS

(All risottos are naturally gluten free)



WILD BOAR WITH FOREST MUSHROOMS

Homemade wild boar sausage with diced tomatoes and mixed forest mushrooms mixed in a white risotto. 32

OSSO BUCCO

Slowly braised veal shank over saffron risotto. 35

LAMB SHANK

Slowly braised lamb shank served over creamy white risotto with mushroom and peas. 32

SCALLOPS

Seared scallops with creamy white risotto and a white wine sliced truffle sauce. 35

REASONS TO LOVE SALAD

A CLASSIC CAESAR

Romaine lettuce tossed with croutons, parmesan cheese and caesar dressing. 13

MANGO GINGER SPRING SALAD

Spring mix salad tossed with our homemade mango and ginger vinaigrette topped with fresh mangos and almonds. 13

ARUGULA AND BEETS

Arugula salad with roasted beets, fennel, shaved parmesan and a lemon vinaigrette. (Gluten Free) 13

SPRING SALAD

Mixed spring lettuce with cherry tomatoes and olives with basil vinaigrette (Vegan)(Gluten Free) . 11

EDDIE'S FAVS

GREEN BOUILLABAISSE

Seafood stew with prawns, scallops, clams, fish and calamari. Served with toast (Gluten Free w/o toast!) . 32

CHICKEN PAILLARD

Pan seared chicken with garlic, capers and fresh lemon bits blended in a buttery white wine sauce . 25

STEAK CHIMICHURRI

Two thinly sliced grilled New York steak topped with chimichurri sauce served with fries. (Gluten Free) 40

GRILLED SALMON

Fresh grilled salmon with garlic, capers and fresh lemon bits blended in a buttery white wine sauce . (Gluten Free) 29





PLATES OF PASTAS

(Gluten free pastas available by request)

FETTUCCINE ALFREDO

Classic Creamy Fettuccine Alfredo. 18

PRAWN'S PARADISE

Linguine al Limone with jumbo prawns in a creamy lemon garlic sauce. 27

FETTUCCINE DIAVOLA

Fettuccine alla Diavola served in a sweet, smoky tomato Marsala sauce, topped with seared prawns and scallops. 32

PAPPARDELLE BOLOGNESE

Rich Bolognese with ground beef ragu. 22

LASAGNA BOLOGNESE

Lasagna Bolognese filled with layers of spinach ricotta and beef ragu. 22

LINGUINE AND CLAMS

Linguine tossed together with fresh clams, chili flake, sliced garlic and white wine 28

CAPPELLINI AGLIO OLIO

Angel hair pasta, sliced garlic, olive oil, and chili flakes. (Vegan) 16

PENNE RATATOUILIE

Penne pasta with diced tomatoes, garlic, black olives, mushrooms, and eggplant (Vegan). 17

PENNE PESTO

Penne pasta with a creamy pesto sauce. 18

SPAGHETTI CARBONARA

The tastiest Spaghetti Carbonara with pancetta, egg, blackened pepper and Parmigiano-Reggiano. 22

SPAGHETTI AND MEATBALLS

Spaghetti noodles topped with Homemade beef meatballs braised in a tomato sauce. 21



DINNER ENTREES

(accompanied by our house sides.)

OUR NEW YORK STEAK

Grilled Black Angus New York Steak with your choice of fries or our house sides. 40

BLACKENED RIBEYE

Seasoned pan seared Black Angus Ribeye served with a port butter sauce. 45

PORK CHOP VALDOSTANA

Pounded thinly, breaded and oven baked. Topped with Fontina cheese and prosciutto and served in a butter dry sherry sauce. 28

PORK CHOP PARM

Pounded thinly, breaded and oven baked. Topped with mozzarella and tomato sauce. 28

CHICKEN PICCATA

Pan-fried half chicken served in a butter white wine sauce with lemon zest and capers. 26

CHICKEN MARSALA

Seared chicken breast with a sweet Marsala wine sauce topped with mushrooms. 26

EGGPLANT PARMESAN

Breaded eggplant parmigiana topped with mozzarella, oven baked in marinara sauce with rigatoni pasta . 20

CHICKEN PARM

Pounded breaded chicken, oven baked with tomato sauce topped with mozzarella. 26

Eddie's Kitchen is where a dinner turns into a dining experience and a first date's nerves are calmed with pasta. A favorite for any day of the week, where phones stay in purses and fingers fight for the last truffle fry.

