

soup

Soup of the Day

Ask your server for the delicious details.

8.25

Seafood Chowder

Tender morsels from the sea, combined with garden fresh vegetables in a creamy broth.

9.95

salads

Open Cork Beef Carpaccio

Thinly sliced, marinated beef tenderloin on a bed of baby arugula, topped with grana padano cheese shavings, balsamic vinegar and lemon juice.

18.95

Italian Salad

Mixture of baby greens with your choice of our house dressing, balsamic or raspberry vinaigrette.

8.25

Caesar Salad

Whole heart of romaine with Monte Carlo croutons and homemade Caesar dressing.

9.95

Greek Village Salad

Tomato, cucumber, red onion, peppers, feta cheese and kalamata olives with a drizzle of lemon juice and extra virgin olive oil.

13.95

Shrimp Avocado Salad

Roasted shrimp, fresh avocado, baby arugula, herbs in a extra virgin olive oil lemon vinaigrette.

19.95

Roasted Fig Spinach Salad

Baby spinach, roasted beets, cranberries and goat cheese in a raspberry vinaigrette.

15.95

Insalata Caprese

Seasonal tomatoes, fior di latte and red onion drizzled with extra virgin olive oil.

16.95

Mediterranean Salad

Grilled portobello mushrooms, Belgian endive seasoned with extra virgin olive oil and balsamic vinegar.

14.95

The Open Cork Salad

Assorted greens, topped with your choice of N.Y. Striploin slivers *or* assorted seafood in a warm balsamic vinaigrette.

16.95

Grilled Octopus

Grilled octopus with mixed greens, red onions, cherry tomatoes, baby arugula in a lemon dressing

21.95



from the grill

Veal or Chicken Parmigiana

Breaded veal or chicken breast topped with tomato sauce and cheese.

21.95

Involtini Pollo

Chicken breast, rolled and stuffed with goat cheese and sundried tomatoes, topped with a creamy mushroom sauce.

23.95

Roasted Pork Tenderloin

Served with a mushroom cabernet sauvignon reduction.

23.95

Rack of Lamb

New Zealand spring lamb, marinated in our special herb blend and grilled to perfection.

MARKET PRICE

Meat Platter for Two

Beef tenderloin medallions, grilled veal, chicken breast, Lamb Provenciale, fries, sautéed peppers and mushrooms.

110.95

Veal Scallopini

Grilled veal scallopini with sautéed bell peppers and mushroom.

23.95

The Open Cork Pollo

Grilled chicken breast with artichoke in a light brandy mushroom sauce.

22.95

Chicken Mediterranean

Chicken scaloppini, flambéed with frangelico in a creamy mushroom sauce.

22.95

Lamb Provenciale

Marinated grilled lamb chops.

32.95

Frenched Veal Chop

Mouth-watering, milk-fed veal chop, with an assortment of wild mushrooms.

31.95

New York Striploin Steak

Specially aged for 21 days, it can only leave your mouth watering.

With peppercorn cognac sauce add 1.95

Your choice of:

10 oz **39.95**

12 oz **44.95**



Veal Ossobuco

Slow roasted in chardonnay tomato broth served with saffron risotto.

38.95



from the sea

Orange Roughy

Chef's specialty, topped with crab meat, shrimp and mushrooms in a rosé sauce.

29.95

Salmon Tarragon

Lightly herb crusted fresh Atlantic salmon, grilled and topped with a lemon tarragon sauce.

29.95

Seabream

Roasted whole seabream in a garlic lemon sauce. Served with rice and vegetables.

35.95

Pan-Roasted Scallops and Tiger Prawns

In a lemon garlic chardonnay sauce.

34.95

Chilean Sea Bass

Oven roasted to your liking with lemon and our chef's own secret sauce.

MARKET PRICE

Open Cork Seafood Bouillabaisse

Assortment of seafood in a tomato and chardonnay broth.

47.95

Seafood Platter for Two

Lobster tail, king crab, scallops, shrimp, clams, calamari, mussels, and fish fillet in a white wine garlic sauce.

MARKET PRICE

pasta

Penne Arrabbiata

Penne in a spicy tomato sauce.

With sausage add 2.95

18.95

Fettuccine Sea & Land

Grilled cajun chicken, scallops and portobello mushrooms in a rosé sauce.

24.95

Pappardelle Jambalaya

Grilled chicken breast, black tiger shrimp, hot Italian sausage, sliced black olives, baby spinach, scallions and pappardelle noodles in a spicy tomato basil sauce.

25.95

Seafood Risotto

Shrimp, scallops, portobello mushrooms and red onions in a cream sundried tomato pesto sauce.

28.95

Squash Ravioli Lobster

Ravioli tossed with leeks in a vecchia

Romagna Brandy cream sauce.

26.95

Rigatoni Aromantica

Rigatoni with fresh rapini, grilled chicken, sundried tomatoes, black olives, sautéed with roasted garlic and extra virgin olive oil.

21.95

Linguine of the Sea

Shrimp, mussels, scallops and calamari in a garlic basil tomato or cream sauce or rose sauce.

28.95

Penne Gorgonzola

Penne with chicken, spinach, sundried tomatoes, red onion and mushrooms in a Gorgonzola cream sauce.

23.95

Octopus Capellini

Capellini with cherry tomato, baby arugula, chilli, extra virgin olive oil, feta crumble

25.95

Gluten free pasta add 3.00

anti-pasto

Shrimp Alfiletto

Shrimp, sautéed in tomato, wine, garlic and basil.

15.95

Poseidon Calamari

Crispy fried calamari served with basil lemon mayonnaise.

14.95

Knife cut Tuna Tartare

Sesame soy seasoned Ahi tuni and fresh avocado

19.95

Mussels

With *your choice* of white wine, tomato *or* saffron cream sauce.

15.95

Grilled Calamari

Grilled with tomato, peppers and Pernod sauce, topped with feta cheese.

15.95

Homemade Hummus

Made fresh, with tahini sauce, extra virgin olive oil, garlic and lemon.

Served with pita crisps.

With beef or chicken add 5.95

10.25

Seafood Antipasto

A combination of mixed seafood, marinated in an olive oil and lemon garlic juice.

16.95

Bruschetta

Toasted Italian bread with chopped tomatoes, garlic, red onion, fresh basil, olive oil and herbs.

With Feta or Goat or Mozzarella cheese add 3.00

5.95

Stuffed Mushrooms

Button mushrooms stuffed with cream cheese and shredded cheddar, served with ranch and horseradish dip.

13.95

vegetarian

Spaghetti Mediterranean

Spaghetti tossed with sundried tomatoes, spinach, sliced black olives, garlic and olive oil, topped with goat cheese.

21.95

Eggplant Parmigiana

Layered with zucchini, tomato and mozzarella cheese.

17.95

Spicy Zucchini Capellini

Capellini with cherry tomato, baby arugula, chilli, extra virgin olive, feta crumble

21.95

Tortellini Fantasia

Cheese filled tortellini in a rosé sauce with sweet leeks.

21.95

Grilled Vegetables and Goat Cheese Salad

Grilled seasonal vegetables, topped with goat cheese and extra virgin olive oil.

15.95

Three Mushroom and Asparagus Risotto

Portobello, oyster and button mushrooms with red onion, green asparagus in a pesto sundried tomato sauce.

23.95

