Soups

Minestrone

7.00 /

Pasta Fagioli

7.00 /

Lentil

7.00 /

Salads

All salads are served with dressing on the side – your choice of Oil & Vinegar, Balsamic, Dijon, Italian, or Caesar

Garden Salad

Mixed Greens, tomatoes, Vidalia onions, cucumber & black olives

9.00

Warm Mushroom Goat Cheese Salad

15.00 /

Caesar Salad Classic

Romaine lettuce, parmesan, croutons served with Caesar dressing

9.00 /

Chicken Caesar Salad

Classic Caesar salad topped with Roasted Red Peppers & Grilled Chicken

15.00 /

Penne Pesto Salad

Cold Penne Pesto tossed with roasted vegetables and pine nuts

11.00 /

Insalata Salmone

Organic mixed greens, smoked salmon, capers, Vidalia onions, and Goat Cheese

16.00 /

Caprese Salad

Fresh Tomatoes topped with Fresh Buffalo Mozzarella, Basil and drizzled with a Balsamic Reduction

Paninis

with your choice of Foccacia or Fresh Baguette

Veal

Breaded Veal Cutlet with Pomodoro Sauce

8.00 /

Eden

Sopprassata, Prosciuttino, Fresh Fior di Latte Cheese, pesto and roasted red peppers

8.00 /

Roasted Vegetable

Grilled eggplant, Zucchini, Roasted Red Peppers, Lettuce, Tomato and Goat Cheese

8.00 /

Meatball

Homemade meatballs with Pomodoro Sauce

8.00 /

Chicken Parmesan

Breaded Chicken with Melted Mozzarella & Pomodoro Sauce

9.00 /

Grilled Chicken

8 oz. Grilled Chicken Breast, Lettuce and Tomato

9.00 /

Avocado & Brie

Avocado salad and brie on Focaccia and baked

9.00 /

Pasta - Priced per person

Combine your choice of Penne, Fettuccini, Spaghetti or Rotini (extra charge) with any of the following sauces:

Pomodoro 9.00 /

Rose 10.00 /

Alfredo 10.00 /

Carbonara 11.00 /

Arabiata 11.00 /

Bolognese 11.00 /

Add Chicken or Meatball 6.00 /

Meat or Vegetable Lasagna

Made by our chef, let us know what your favorite lasagna is and we can surely make it! For special orders, a minimum of 6 orders is required

(9 - 12 ppl) Per Tray 125.00 /

Eden Pasta Al Forno

Penne Rigate pasta with prosciutto & mushrooms, smothered in mozzarella cheese & freshly baked in a rosé sauce

(6-8 ppl) Per Tray 85.00 /

Penne Alla Vodka

Creamy rose vodka sauce & double smoked bacon

13.00 /

Braised Short Rib Agnolotti

20.00 /

Gorgonzola Chicken Rotini

Rotini Pasta with grilled chicken, spinach, sun-dried tomatoes, roasted pine nuts and Gorgonzola cheese

17.00 /

Cheese Tortellini a la Vodka

Creamy rose Vodka Sauce

18.00 /

4-cheese Gnocchi

Gnocchi tossed in an Asiago, Gorgonzola, Goat Cheese and Parmesan cream sauce

17.00 /

Gluten Free Penne Pesto

Try our wheat free spaghetti tossed in our home-made Pesto sauce with mushrooms, asparagus and sun-dried tomatoes

17.00 /

Pasta Pescatore

Shrimp, calamari, baby clams, & mussels served in red or white sauce

20.00

Tiger Shrimp Fettuccine Alfredo

Grilled Tiger Shrimp, roasted red peppers, mushrooms and asparagus tossed together with fettuccine Alfredo

Meat / Fish - priced per person

Side dishes ordered separately

Grilled Chicken Breast

10.00 /

Veal Limone

Grilled Veal with Creamy Lemon Sauce and Capers

15.00 /

Chicken Parmesan

Breaded Chicken Breast topped with Mozzarella Cheese and Tomato Sauce

15.00 /

Stuffed Chicken

with spinach, Goat Cheese & Roasted Peppers

17.00 /

Veal Parmesan

15.00 /

Grilled Salmon

Salmon filet seasoned and grilled to perfection

20.00 /

Veal Scallopini

Grilled Veal with Mushroom White Wine Sauce

16.00 /

Rosemary 10 oz. French Cut Veal Chop

Marinated in rosemary seasoning and grilled to your liking

29.00 /

Chicken Scallopini

Chicken Cutlets with a Mushroom White Wine Sauce

16.00 /

Beef Tenderloin

6oz AAA beef filet grilled to your liking

29.00 /

Seared Basa

White Basa fish filet seasoned and pan-fried

PIZZA

Our pizza dough is a family secret recipe and makes all our pizzas delicious and everyone coming back for more! These pizzas are ideal for cocktail parties or corporate lunches – we can pre-cut them so they are in slices or bite size. Pizzas are Large 16"

BASIC CHEESE

14.00 /

MEAT

Italian sausage, pepperoni, sopprassata, and prosciutto

20.00 /

PEPPERONI

16.00 /

4-CHEESE

Mozzarella, goat cheese, blue cheese & gorgonzola

22.00 /

VEGETARIAN

Mushrooms, onions, green peppers, black olives

18.00 /

EDEN

Prosciutto, roasted red peppers, sun-dried tomatoes & Buffalo Mozzarella

24.00 /

CAPRESE

Tomato Sauce, boccocini, fresh basil

19.00 /

FROM THE SEA

Wraps

with your choice of Whole Wheat, or Spinach Tortilla, Per Person

Turkey

Sliced turkey, lettuce, tomato, roasted red peppers and Swiss Cheese

8.00 /

Veggie Wrap

Avocado, rappini, slow roasted tomatoes, organic greens & Feta

8.00 /

Grilled Chicken

Sliced grilled chicken, lettuce, tomato and Dijon mayonnaise

8.00 /

Smoked Salmon

Smoked salmon, cucumber, red onion, lettuce and pesto mayonnaise

10.00 /

Tuna

Tuna salad, lettuce, sprouts, and grated carrots

8.00 /

Platters

Shrimp Cocktail

Jumbo shrimp served with cocktail sauce

per shrimp 5.50 |

Cheese Platter

Assorted Italian, French & Canadian Cheeses served with crostini & fresh fruit

8-10ppl (Per Platter) 105.00 |

12-15ppl (Per Platter) 145.00 |

Mussels

Wine and garlic steamed mussels served in a white or red sauce

12.00 /

Cold Cut Platter

Assorted Cold Cuts including Prosciutto, Sliced Turkey , Soppressata, Sliced Roast Beef, Salami served with Calabrese Olives, Roasted Red Peppers and crostini

8-10ppl (Per Platter) 85.00 /

12-15ppl (Per Platter) 125.00 /

Seafood Platter

King Crab Legs, Jumbo Shrimp, Lobster, Cooked Diver Sea Scallops

Market Price |

Cold Vegetable Platter

Seasonal Fresh Cut Vegetables and Pita served with 3 Chef Creation Dipping Sauces

8-10ppl (Per Platter) 85.00 /

12- 15ppl (Per Platter) 120.00 /

CREATE YOUR OWN

We can make a pizza just the way you like it and give you a separate quote. All of these can also be made as "pressed pizzas" - after half cooking the pizza, we fold it in half and press it in our Panini press

HORS D'OEUVRES

Price based on 2 pieces per person Minimum of 8 items per order

Option 1

Bruschetta, Caprese Skewers, Mushroom Risotto Cakes, Grilled Chicken Skewers with Sweet & Spicy Sauce

Per 2 Pieces 5.50 |

Option 2

Beef Carpaccio on Crostini with Fresh Shaved Parmesan, Smoked Salmon & Goat Cheese Crostini, Cacciatore & Parmesan Bite, Honey Glazed Grilled Vegetable & Goat Cheese Crostini, Truffle Wild Mushroom Pizzette Bite, Deep Fried Ravioli

Per 2 Pieces 7.50/

Option 3

Venison Sausage with Caramelized Onions, Italian Lamb Skewers, Sesame Salmon Tartar on Sea Salt Crisp, Grilled Artichoke on Crostini topped with Shaved Asiago, Grilled Swordfish skewers with Avocado Salsa

Per 2 Pieces 12.50 |

Option 4

Seared Ahi Tuna & Avocado Drizzled in Wasabi Mango Sauce, Fresh Jumbo Shrimp served with Fresh Lemon, Crusted Jumbo Shrimp Drizzled with

Per 2 Pieces 16.50