

Carmen Menu

Salad

Mista Salad

Garden fresh lettuces and vegetables

\$5.75

Or

Soup du Jour **\$5.75**

Entrees

Chinese Chicken Salad

Sliced Chicken breast served on a bed of chopped Romaine lettuce, roasted cashews, dried cranberries, mandarin oranges & won-tons. Served with a Sesame ginger-orange dressing

\$10.00

Penne Dalle Vigne Di Filippi

Pasta tubes with garlic, extra-virgin olive oil, shallots, artichokes, sun-dried tomatoes & asparagus in a delicate white wine cream sauce

\$11.75

Sand Dabs

Filets of sand dabs lightly floured and sautéed with garlic, shallots, capers & Italian parsley in a light butter sauce

\$14.50

Genovese

Slow-cooked Italian pot roast served over fettuccine, accompanied with vegetables

\$25.00

Dessert

Tiramisu **\$8.00**

Carrot Cake **\$8.00**

Coconut Cake **\$8.00**

Maria Menu

Appetizers

Ravioli Porcini

(1 per person)

\$3.75 per person

Salad

Insalata di Ana **\$8.00**

Mixed baby greens and romaine with crumbled feta cheese, caramelized pecans, diced mango and fresh raspberries, tossed in a combined raspberry vinaigrette & Ranch house dressing

\$8.00

Or

Soup du Jour **\$5.00**

Entrees

Broiled Salmon

Served with a Brandy lime sauce on a bed of mashed potatoes & sautéed vegetables

\$17.00

Petto di Pollo con Asparagi & Carciofi

Chicken breast with white wine, artichokes & asparagus

\$14.50

Rigatoni Ripieni & Gratinati

Short pasta tubes stuffed with veal, spinach & Parmesan Cheese

\$15.75

Dessert

Red Velvet Cake **\$8.00**

Spaggi's Torte **\$8.00**

Crème Brule **\$8.00**

Maranda Menu

Appetizers

Antipasto Al Fresco Platter

New Zealand mussels and clams marinara, fried calamari, marinated artichokes, fried mozzarella & grilled vegetables

\$10.00 per person

Salad

Insalata di Wedge

Wedge of Iceberg Lettuce with crumbles of bleu cheese.

Topped with bleu cheese dressing

\$8.00

Or

Insalata Di Cesare

Hearts of Romaine with Caesar dressing & Parmesan cheese

\$8.00

Or

Soup du Jour **\$5.00**

Entrees

Scampi Limone

Large shrimp sautéed with garlic, Italian Parsley and lemon juice in a white wine butter sauce

\$23.00

Chilean Sea bass

Topped with Porcini mushrooms, caramelized Maui Onions In a Red Wine Balsamic reduction sauce

\$37.00

Prime Dry Aged Rib-Eye

Served with a Chianti Red Wine Sauce on the side

\$39.00

Pollo Fiorentino

Topped with spinach, prosciutto and mozzarella cheese In a garlic and white wine sauce

\$19.75

Dessert

Crème Brule **\$8.00**

Chocolate Soufflé **\$15.00**

Ice Cream with raspberries,
Chocolate sauce & raspberry wine **\$11.50**

Region Menu

Served with one of the following

Region Salad

Garden fresh lettuces and vegetables

Or

Soup du Jour

Entrée

Authentic Selections from regions of the world prepared daily

Asia

\$13.00

North America

\$14.00

South America

15.00

Europe

\$16.00

Dessert

Fresh selections from our Dessert Tray

Chef's Room

\$100 Deposit

Minimum 15 guests

Maximum 20 guests

Maranda Room

\$100 Deposit

Minimum 25 guests

Maximum 30 guests

Both Rooms

\$200 Deposit

Minimum 40 guests

Maximum 50 guests

\$40.00 Room Charge

Preplanned Menu, Deposit and Signed Contract
are required before any Room is booked.

*Any questions or concerns
Regarding Private Rooms,
Please contact
Ana Gonzalez
(909) 223 - 7985*



*Private
Room*

LUNCH MENU OPTIONS

Beverages and Wine are not included

Corkage is a maximum of 4 bottles

1651 W. Foothill Blvd.
(Located at the corner of Foothill & Benson)
Upland, CA 91786
Phone (909) 579-0497
Fax (909) 579-0397

Lunch Menu only available for Lunch

