

Italian Menu

Appetizers:

Caponata with Pine Nuts: \$2.00 pp

A Sicilian dish of eggplant, tomatoes, capers, and olives, served on crostini

Marinated Olives and Peppers: \$2.25 pp

A platter of Italian olives, marinated peppers, and fresh vegetables

Margherita Flatbread: \$2.50 pp

Fresh tomatoes, olive oil, Italian basil, and fresh mozzarella cheese, finished with parmesan

Mushroom and Ricotta Flatbread: \$2.00 pp

2 types of mushrooms layered with Italian parsley, fresh ricotta, and parmesan

Domestic Antipasto Platter: \$3.00 pp

Parmesan, smoked mozzarella, and pecorino with cured meats and olives

Artisan Antipasto Platter: \$9.00 pp

Fine Italian cheeses, cured meats, olives, jams, and nuts all served with artisan bread and crackers

Sides:

Garlic Roasted Broccoli: \$2.00 pp

Prosciutto Wrapped Asparagus: \$3.00 pp

Balsamic Roasted Vegetables: \$2.00 pp

Parmesan Risotto: \$2.50 pp

Panzanella: \$2.50 pp

Caprese Salad: \$3.00 pp

Italian Wedding Soup: \$3.50

Pasta E Fagoli: \$3.50 pp

Garlic Bread: \$0.50 pp

Italian Menu

Entrees:

Pesto Rubbed Chicken: \$14.00 pp

Seared pesto chicken breast, finished with a parsley garlic cream sauce

Chicken Marsala: \$14.00 pp

Chicken breast sautéed with mushrooms and finished with a marsala cream sauce

Chicken Parmigiana: \$12.00 pp

Pounded thin breast, pan fried, and served with marinara and fresh mozzarella over pasta

Pancetta Shrimp with Rosemary: \$16.00 pp

Pancetta wrapped shrimp sautéed with white wine and rosemary

Steamed Mussels with Fennel: \$16.00 pp

Mussels served with fennel, onion, and herbs in a wine and butter broth and crusty bread

Cioppino: \$18.00 pp

An Italian seafood stew packed with fresh seafood in a fragrant tomato broth

Pasta:

Ragu Bolognese: \$14.00 pp

A rich meaty sauce with aromatic vegetables and herbs, served with pappardelle pasta

Angel Hair with Pesto: \$12.00 pp

Pasta finished with a bright basil pesto, parmesan, and olive oil

Classic Spaghetti and Meatballs: \$12.00 pp

Beef meatballs with Italian seasonings and cheese, served with a red sauce and spaghetti

Italian Menu

Pasta:

Lasagna: \$14.00 pp

Noodles layered with a rich meat sauce, ricotta, mozzarella, and parmesan

Manicotti: \$16.00 pp

Italian crepes filled with mozzarella, parmesan, and ricotta, and served with a spicy sausage red sauce

Pasta Carbonara with Peas: \$12.00 pp

Pecorino, parmesan, bacon, peas, and olive oil tossed with pasta

Ricotta Ravioli with Herbs: \$16.00 pp

Ricotta filled ravioli tossed with parmesan, olive oil, and fresh herbs

Alfredo Fettucine with Chicken: \$12.00 pp

Creamy alfredo sauce tossed with fettucine, served with seared chicken on top

Squash Ravioli with Brown Butter: \$16.00 pp

Butternut squash ravioli with a browned butter and sage sauce

Gnocchi with Gorgonzola Cream: \$14.00 pp

Soft potato gnocchi with a rich gorgonzola cream sauce and fresh basil

Shrimp Linguine with Vodka Sauce: \$16.00 pp

Sautéed shrimp tossed with a creamy vodka sauce with penne pasta

Clams with Linguine: \$16.00 pp

Steamed clams tossed with a creamy white wine sauce, linguine, and Italian parsley