

## **Appetizers**

- Burrata with Roasted Peppers and White Truffle Oil - \$15
- Buttermilk Fried Chicken Wings with Hot Sauce - \$15
- Pei Mussels Guazzeto in a Light Tomato Sauce - \$14
- Tuscan Plate with Prosciutto di Parma, Pecorino Cheese, Olives and Jam - \$16
- Potato Leek Soup with Croutons - \$10

## **Salads**

- Baby Greens with Crumbled Gorgonzola, Dried Cranberries,  
Toasted Walnuts With a Shallot Vinaigrette Dressing - \$14
- Caesar Salad with Shaved Parmigiano and Traditional Dressing - \$14

## **Pasta**

- Rigatoni with Signature Bolognese Sauce - \$24
- Spaghetti Amatriciana - \$22
- Linguine with Shrimp and Zucchini - \$25

## **Flatbreads**

- Margherita (with Tomato, Mozzarella, Basil and Oregano) - \$12
- Italian Sausage, Roasted Peppers and Mozzarella - \$12
- Gorgonzola Cheese, Smoked Speck and Sliced Pears - \$12

## **Entrees**

- Fritto Misto (Selection of Fried Fish) - \$20
- Chef's Special Blend of Beef Burger - \$16
- Chicken Airline Milanese Style - \$19

## **Sides**

- French Fries - \$10
- Truffle Mashed Potatoes - \$10
- Roasted Brussel Sprouts - \$10
- Grilled Asparagus - \$10

## **Dessert**

- Panna Cotta with Chocolate Sauce - \$10
- Home Made Biscotti - \$10
- Flowerless Chocolate - \$10
- New York Cheesecake with Berry Compote - \$10

## Kid's Menu

Chicken Fingers with Fries - \$8

Pizza - \$9

Penne with Butter, Marinara, or Cheese - \$8

Grilled Cheese with Fries - \$7

Mozzarella Moons with Marinara Sauce - \$8



Enjoy and Thank you!