

PANINI

Panini is simply the Italian name for sandwich. The goal is to uniformly compress the sandwich as it toasts with a special Italian Panini grill. Using expressive and fresh ingredients are the key to the traditional Panini sandwich. Remember: the idea is not to overwhelm the sandwich with too many ingredients, but to focus on the balance of flavors and textures that you want to taste!

Made with Fresh Baked Italian Focaccia Bread & Imported Italian Ingredients

Spezial* 11.00

Bacon, Mozzarella Cheese, Arugula, Tomatoes and Balsamico Mushrooms

La Primavera* 10.00

Mozzarella Cheese, Oregano, Basil and Tomatoes

Classico* 11.00

Smoked Ham and Mozzarella Cheese with Tomato Slices

Crudo* 12.00

Prosciutto di Parma, Mozzarella, Arugula, Olive Oil and Pepper

Cartoccio* 11.50

Smoked Ham, Provolone Cheese, Sopressata Salami, chives and salsa rosa

Tanaro^* 11.50

Smoked Salmon, Chives and Horseradish Cheese

Tomaso* 10.50

Turkey, Gorgonzola Cheese, Arugula and Tomatoes

*Contains Pine and/or Hazel Nuts



Vegan



Vegetarian


^Consuming raw or undercooked meat, fish, poultry, seafood or shellfish increases the risk of contracting a foodborne illness, especially if you have certain medical conditions.

Gluten Allergy Warning – we prepare gluten free products purchased from certified facilities. Our kitchen is not a gluten free facility and we prepare meals in a non-gluten free environment.

18% gratuity will be added for parties of 8 or more

Antipasti – Appetizers

 **Rustic Ciabatta** whole loaf 6
half loaf 4, **Gluten Free** loaf-6
With Pesto Oil Dip, made in house

 **Bruschetta*** 4pcs 7 8pcs 10
Grilled Italian Bread topped with Tomato, Onions,



Spaghetti Di Bologna 17

Our Famous Hearty Select Grass Fed-Free Roaming Florida Beef and our San Marzano Tomato Sauce Simmered Slowly Together over Italian Spaghetti Pasta

Spaghetti Pomodoro 14

Italian Spaghetti Pasta with a Fresh San Marzano Tomato, Italian Extra Virgin Olive Oil, Garlic and Basil Sauce

Pesto Verde* 15

Italian Penne Pasta Tossed with Basil, Arugula, Garlic, Parmesan, Pine Nuts and Italian Extra Virgin Olive Oil

Pesto Rosso 15

Spicy Sundried Tomatoes, Parmesan, Garlic and Italian Extra Virgin Olive Oil – Hand Ground into a Paste and then Tossed with Italian Penne Pasta

Pasta Primavera 14

Italian Farfalle Pasta Gently Tossed with Roasted Vegetables, Sea Salt, Garlic and Italian Extra Virgin Olive Oil

Penne Quattro Formaggi al Forno 14

Skillet Baked Italian Penne in a Cream of Four Cheeses

Lasagna 17

Homemade Lasagna made with our Classic Bolognese Sauce Utilizing Grass Fed-Free Roaming Florida Beef and layers of Parmesan Béchamel served in a Cast Iron Skillet

Shrimp Scampi 22

Buttery Shrimp with Garlic, Lemon, Scallion, Grape Tomato and White Wine Sauce, served over Fresh House-Made Linguini

Gluten free Pasta available

Add to Entree

Roasted Vegetables 4, Sautéed Mushroom 4, 6oz
Veal Meatball 7,
Sautéed Shrimp 8,
Italian Sausage 6, Chicken 6

LUNCH MENU

Garlic and Basil

Salmone di Capri*^ 13

Cold Smoked Salmon with Horseradish Crème Spread, with a Lemon and Herb Pesto and served with Grilled Italian Focaccia Bread

Antipasti Misto* (serves two) 19

Appetizer Platter with imported Prosciutto di Parma, Sopressata Salami, Mozzarella and Tomatoes with Pesto Verde, Parmigiano-Reggiano, Bruschetta, Grilled and Marinated Vegetables

Formaggio e Pane*  12

Shaved Aged Imported Parmigiano-Reggiano Cheese, Mixed Olives and Arugula served with Grilled Focaccia Bread

Calamari 13

Whole Todarodes – Pan Seared and served in its delicious Garlic/Lemon/Butter Broth

Insalate – Salads

Caprese*  10

Fresh Mozzarella Cheese, Tomatoes and Basil Pesto, with Balsamico Reduction and Imported Italian Extra Virgin Olive Oil

Insalata Pia*  12

Bowl of Romaine and Arugula with Tomatoes, Italian Mozzarella and Gorgonzola Cheese - topped off with our Homemade Salsa Verde Dressing

House Side Salad  6

Small Bowl of Romaine, Arugula, Tomatoes, Carrots, Cucumbers and Red Onion. Dressing of your Choice Balsamico, Gorgonzola, Salsa Verde*

*Contains Pine and/or Hazel Nuts



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Other Favorites

Fresh Mussels with choice of 18

Vino Bianco – White Wine, Garlic and Shallots or
Vino Rosso – Red Italian Wine and Pomodoro

Add Fresh Linguini 7

Add ½ loaf Fresh Baked Rustic Ciabatta Bread 4

Gnocchi Gorgonzola  18

Potato Gnocchi

Creamy Gorgonzola, Shallot and White Wine Sauce

Café

Fresh Ground Italian Coffee Beans

Espresso

Espresso Double Shot

Café Americano (Macchiato)

Café Americano (Macchiato) Double Shot

Cappuccino

Cappuccino Double Shot

Café Latte

Cold Drinks

Coke, Diet Coke, Sprite, Lemonade, Iced Tea or San Pellegrino Sparkling Water

Beer

German – Import

Erdinger Hefeweisse (Dark) 16oz.

Franziskaner Hefeweisse 12oz.

Italian – Import

Peroni on tap 10oz. or 16oz.

Peroni (bottle) 12oz.

Moretti (bottle) 11oz.

Heineken / Heineken light (bottle)

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