

STARTERS

FOCACCIA BREAD (vegan)	4.95
With olive oil & balsamic vinegar, warm house tomato sauce	
PANE BIANCO DI CASA	14.95
Thin crust flat bread, fontina cheese, fresh garlic	
NONNA'S MEATBALLS	8.95
2 house recipe meat balls in house tomato sauce	

PASTAS

Gluten Free Penne Pasta +\$1.50

FIorentina (house specialty)	19.95
Fettuccine, alfredo cream sauce, bacon, spinach	
GNOCCHI (vegetarian, gf only with penne)	18.95
Gnocchi, house tomato sauce, bechamel, mozzarella	
RAGU DELLA CASA	19.95
Papardelle, slow-cooked ragu Bolognese style	
LASAGNA (not gf)	20.95
Classic Lasagna: layers of pasta, bolognese, bechamel & parmesan	
DI MARE	19.95
Fettuccine, alfredo cream sauce, shrimp, parsley	
KID'S PASTA	9.95
Fettuccine or spaghetti: house tomato sauce, butter & parmesan, alfredo cream sauce +2.45 bolognese sauce +5.95	
RAVIOLI PESTO E FUNGHI (vegetarian, gf only with penne)	19.95
Ravioli (cheese & spinach), creamy pesto, cremini mushrooms	
NONNA'S SPAGHETTI & MEATBALLS	20.95
Spaghetti, house tomato sauce, nonna's meatballs	

DRINKS & SWEETS

SOFT DRINK/TEA	2.95
BEER	16oz 9.00 22oz 11.00
WINE	Gls 12.00 Btl 49.00
DESSERT OF THE DAY	10.00

MAINS

CHICKEN PARMESAN	20.95
Breaded chicken, house tomato sauce, mozzarella, parmesan, fettuccine	
TUSCAN GRILLED CHICKEN	20.95
Grilled lemon rosemary chicken cutlet served with a side	
VEAL MILANESE	25.95
Breaded veal cutlet served with a side	
SALMONE ALLA GRIGLIA	24.95
Grilled salmon filet served with a side	
CHILEAN SEA BASS	39.95
Grilled chilean sea bass filet served with a side	
THE FLORENCE*	39.95
NY strip steak, salsa verde fiorentina served with a side	

Side choices: alfredo cream sauce fettuccine, house tomato sauce fettuccine or arugula, tomato, parmesan and champagne vinaigrette

SALADS

BURRATA	16.95
Arugula, tomato, peach, walnut, champagne vinaigrette	
RUCOLA E PARMIGIANO	14.95
Arugula, tomato, avocado, parmesan, balsamic glaze, champagne vinaigrette	
CAESAR SALAD	13.95
Romaine lettuce, caesar dressing, croutons, parmesan	
SIDE HOUSE SALAD	5.95
Romaine lettuce, carrot, tomato, cucumber, champagne vinaigrette	
PROTEIN ADD ONS	
Avocado +4 shrimp +6 Burrata +6 chicken +8 chicken 1/2 +4 salmon +12	

* Steak may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

FLORENCE

WINE AND BEER GARDEN



THE BEGINNINGS OF FLORENCE WINE & BEER GARDEN

Michal Bay had gotten lost hiking a mountain range outside Florence, delaying his return to the city. He was ravenous when he came across a little trattoria in Florence still open for a late lunch. The owner told him she had nothing left to serve but lasagna. She brought out a plate with layers of freshly made pasta, draped in a Bolognese-style ragu and accented with a creamy béchamel sauce.

It was everything Michal loved about the flavors and traditions of Italy in a single dish.

Michal has taken many trips to Italy since then. He welcomes you to Florence Wine & Beer Garden, where you can savor your own bit of Italy close to home.

518 SOUTH CHURCH STREET, MOORESVILLE, NC 28115

www.florencewineandbeergarden.com