

MARCH IS WOMEN'S HISTORY MONTH

Green Salads

Italian White Bean Salad – Tomato, Fennel, Parsley, Capers, Radicchio and Lemon Vinaigrette 6.95

Antipasto Salad – Bocconcini, Salami, Pepperoncini, Green Olives, and Balsamic Vinaigrette 7.95

Caesar Salad – Sun-Dried Tomatoes, Herb Croutons and Parmesan Crackers 6.75

Entrée

Baked Balsamic Chicken Breast – Basil Pesto and Fresh Mozzarella 15.95

Sicilian Veal Rolls – Pecorino Romano, Golden Raisins, and Herb Breadcrumbs 16.95

Vegetable Lasagna – Spinach, Ricotta, Basilico Sauce, Mozzarella and Focaccia Spice 14.95

Seasonal Vegetable

Broccoli Rabe – Crushed Red Pepper and Citrus Zest 4.95

Pepperonata – Bell Peppers, Sweet Onions, Tomatoes and Balsamic Vinaigrette 4.50

Roasted Squash – Grape Tomatoes and Basil 3.95

Seasonal Sides

Penne Pasta – Italian Durum Wheat 4.25

Arborio Rice – Parmesan Cheese 4.50

Golden Polenta – 4.50

Local Sweets

Italian Cannoli 4.50

Tiramisu 5.75

T's Cookies 3.75

Catering Sandwiches-Organic Bread, local green leaf lettuce
and vine-ripened tomato!

Corporate Catering – Boston

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