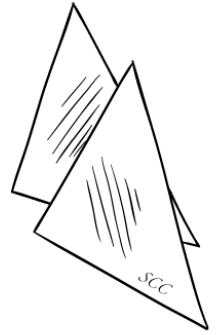


Susanna's Comfort Cuisine

Nibbles



-Charcuterie for 6-

/,SHĀR'KŌDĀRĒ/

Assorted meats, cheeses, and olives, dried cherries, apricots and naan.

\$18

-Caprese Salad-

Fresh mozzarella, sliced tomatoes, roasted red peppers, and kalamata olives.

Drizzled with the Venice Olive Oil Co's basil EVOO & fig balsamic.

\$10

-Roasted Garlic & Artichoke Dip-

Served warm in the Sourdough Boulangerie's sourdough bowl. Served with dipping veggies.

\$10

-Pork Green Chili-

Topped with queso fresco, fresh avocado & fresh cilantro. Served with tortilla chips.

Cup - \$6

Bowl - \$8

-Downtown Salad-

Mixed greens, cucumbers, tomatoes, kalamata olives, shaved carrot, dried cherries, and homemade croutons.

Served with housemade balsamic vinaigrette and blue cheese crumbles.

Lg. \$8.00 Sm. \$6.00

Add Chicken - \$4

Add Bistro Shrimp - \$6

-Rustic Tomato Soup-

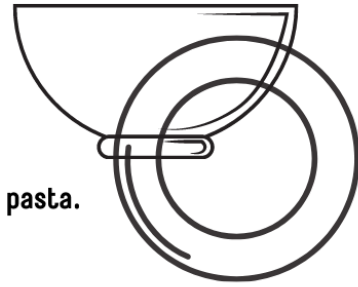
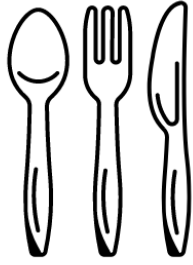
Drizzled with the Venice Olive Oil Co's basil EVOO. Served with Brioche rolls.

Cup - \$5

Bowl - \$7

Susanna's Comfort Cuisine

Entrees



-Spaghetti & Meatballs-

Susanna's handmade meatballs and pomodoro sauce. Tossed with spaghetti pasta.
Topped with fresh mozzarella bites.

\$20

-Spaghetti & Pomodoro Sauce-

Topped with fresh mozzarella bites.

\$16

-Chicken Marsala-

Pan-seared chicken thighs. Prepared in a rich butter sauce with Marsala wine and sliced mushrooms.
Served with spaghetti.

\$20

-Fettuccine Alfredo-

Creamy parmesan sauce with a hint of nutmeg. Tossed with fettuccine pasta.

Option to add in a splash of pomodoro to make it Ben's style.

Option to add in basil pesto (no nuts) to make it Genovese style.

\$18

Add Chicken - \$4

Add side of meatballs - \$5

Add Bistro Shrimp - \$6

-Mascarpone Lasagna-

Layers of Italian sausage, beef, mascarpone, ricotta, mozzarella, and parmesan.

\$18

-Chicken Tajine-

Slow-cooked chicken leg and thigh with Moroccan spices, preserved lemon, and kalamata olives.

Served with saffron rice.

\$20

-Cuban Rice-

Slow-cooked shredded pork, peas, and saffron rice, Topped with chorizo, queso fresco, and fresh avocado.

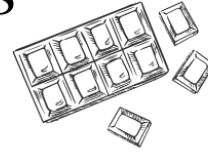
\$18

All entrees served with The Sourdough Boulangerie's Brioche rolls and whipped butter.
Also comes with your choice of a cup of rustic tomato soup or a small downtown salad.

Please ask your server about our daily specials and homemade desserts.

Susanna's Comfort Cuisine

Sweet Finishes



-Tuxedo Tiramisu-

Marsala wine-soaked vanilla & chocolate ladyfingers, with layers of mascarpone, and rum-scented whipped cream.

\$8

-Black Onyx Chocolate Cake-

Rich chocolate cake, topped with vanilla buttercream & chocolate chips.

\$8

-Award-winning Apple Cake-

Topped with a caramel glaze, served warm.

\$8



-OMG Ice Cream Sammie (2)-

Homemade vanilla bean ice cream in between 2 chocolate chip cookies! Rolled in crushed pistachios.

\$7

-JT's Southern Banana Pudding!-

Topped with chocolate whipped cream & caramelized bananas.

\$8



-The Ave's. Berries & Cream-

Vanilla bean ice cream, topped with orange balsamic macerated berries.

\$7

-Single scoop of Vanilla Bean Ice Cream-

\$3

