

**VEGETARIAN**

**STAGIONE** **GF** **V** **\$9.50**  
MIXED GREENS, TOMATOES, CARROTS & CUCUMBERS  
BALSAMIC DRESSING

**BIETOLE** **GF** **V** **\$11.75**  
MIXED GREENS, RED BEETS, GOAT CHEESE, TOASTED WALNUTS, ROASTED CORN & TOMATOES  
HONEY DIJON DRESSING

**INSALATA DI PERE** **GF** **V** **\$12.25**  
MIXED GREENS, PEAR, GORGONZOLA & TOASTED PECANS  
LIME DRESSING

**INSALATA CON FUNGHI** **GF** **V** **\$12.25**  
MIXED GREENS, PORTOBELLO MUSHROOMS, ROASTED PEPPERS, TOASTED SUNFLOWER SEEDS & FRESH MOZZARELLA  
BALSAMIC DRESSING

**CAESAR** **V** **\$10.25**  
ROMAINE HEARTS, CIABATTA CROUTONS, SHAVED PARMIGIANO  
CAESAR DRESSING  
**CHICKEN** **\$13.00** **SHRIMP** **\$14.50**  
**TURKEY** **\$13.75** **STEAK** **\$15.00**

**INSALATA DI SPINACI E QUINOA** **\$13.00**  
BABY SPINACH, RED BEETS, QUINOA, RED ONIONS, SHREDDED MOZZARELLA, ROASTED CHICKPEAS, AVOCADO & CHIA SEEDS **GF** **V**  
LIME DRESSING

**INSALATA DI FAGIOLI E AVOCADO** **\$13.00**  
ROMAINE HEARTS, SAUTÉED BLACK BEANS, ROASTED CORN, QUINOA, AVOCADO, CILANTRO, HOT PEPPERS, SUN-DRIED TOMATOES & RED ONIONS  
LIME DRESSING **GF** **V**

**FRUTTA SECCA** **\$12.75**  
MIXED GREENS, TOASTED WALNUTS, GOAT CHEESE & MIX DRIED FRUIT **V**  
HONEY DIJON DRESSING

**INSALATA DI CECI E ZUCCA** **GF** **V** **\$13.00**  
MIXED GREENS, ROASTED CHICKPEAS, SHREDDED MOZZARELLA, BUTTERNUT SQUASH, RED BEETS, TOASTED WALNUTS, CHERRY TOMATOES & CHIA SEEDS  
BALSAMIC DRESSING

**CHICKEN**

**SAL** **\$13.00**  
CHICKEN CUTLET, MIXED GREENS, RED ONIONS & TOMATOES  
ROASTED GARLIC VINAIGRETTE & BALSAMIC DRESSING

**DI ROSA** **\$13.00**  
CHICKEN CUTLET, MIXED GREENS, TOMATOES & GOAT CHEESE  
BALSAMIC DRESSING

**SUSAN** **\$13.25**  
CHICKEN CUTLET, MIXED GREENS, RED ONIONS, HOT PEPPERS, ROASTED CORN, GORGONZOLA & TOMATOES  
BALSAMIC DRESSING

**PARMA** **\$13.00**  
CHICKEN CUTLET, ROMAINE HEARTS, TOMATOES, GAETA OLIVES, RED ONIONS, ROASTED RED PEPPERS & SHAVED PARMIGIANO  
BALSAMIC DRESSING

**RUCOLA E FARRO** **\$13.25**  
GRILLED CHICKEN, BABY ARUGULA, BARLEY, CHERRY TOMATOES, GORGONZOLA, HOT PEPPERS & HEARTS OF PALM  
HONEY DIJON DRESSING

**INSALATINA DI POLLO** **GF** **\$13.00**  
GRILLED CHICKEN, MIXED GREENS, GAETA OLIVES, RED ONIONS, CARROTS & TOASTED ALMONDS  
BALSAMIC DRESSING

**POLLO E GUACAMOLE** **\$14.00**  
GRILLED CHICKEN, ICEBERG LETTUCE, GUACAMOLE, HOT PEPPERS, SHREDDED MOZZARELLA, & CHERRY TOMATOES **GF**  
LIME DRESSING

**AVOCADO** **GF** **\$13.75**  
GRILLED CHICKEN, ICEBERG LETTUCE, SHREDDED MOZZARELLA, AVOCADO, TOASTED ALMONDS, & CHERRY TOMATOES  
BALSAMIC DRESSING

**RUCOLA CAPRINO E POLLO** **GF** **\$13.25**  
GRILLED CHICKEN, BABY ARUGULA, GOAT CHEESE, SUN-DRIED TOMATOES & TOASTED WALNUTS  
BALSAMIC DRESSING

**INSALATA DI CAVOLO** **GF** **\$13.50**  
GRILLED CHICKEN, BABY KALE, RED BEETS, FRESH MANGO, AVOCADO & PECANS  
HONEY DIJON DRESSING

**TURKEY**

**TACCHINO E AVOCADO** **\$14.00**  
ROASTED TURKEY, MIXED GREENS, SHREDDED MOZZARELLA, TOMATOES, AVOCADO, SAUTÉED MUSHROOMS & HOT PEPPERS **GF**  
BALSAMIC DRESSING

**RUCHETTA CON ZOLA E TACCHINO** **\$14.00**  
ROASTED TURKEY, BABY ARUGULA, ENDIVE, TOASTED PECANS & GORGONZOLA **GF**  
ROASTED GARLIC DRESSING

**STEAK**

**BISTECCA E ZOLA** **GF** **\$15.00**  
ROASTED ANGUS STEAK, MIXED GREENS, CHERRY TOMATOES, GAETA OLIVES, SAUTÉED ONIONS, & GORGONZOLA  
BALSAMIC DRESSING

**SEAFOOD**

**SALMONE E PERE** **GF** **V** **\$15.00**  
GRILLED SALMON, BABY SPINACH, ENDIVE, PEAR, TOASTED PECANS, RED BEETS & CHERRY TOMATOES  
RASPBERRY DRESSING

**SALMONE E GUACAMOLE** **\$15.00**  
GRILLED SALMON, MIXED GREENS, GUACAMOLE, HEARTS OF PALM & TOASTED SUNFLOWER SEEDS **GF** **V**  
HONEY DIJON DRESSING

**INSALATA DI CALAMARI** **\$14.50**  
GRILLED CALAMARI, MIXED GREENS, GAETA OLIVES, CAPERS, SUN-DRIED TOMATOES & SCALLIONS  
LIME DRESSING **GF** **V**

**INSALATA DI MANGO E GAMBERI** **\$14.00**  
ROASTED SHRIMP, FRESH MANGO, ICEBERG LETTUCE, CHERRY TOMATOES & FRESH MOZZARELLA **GF** **V**  
RASPBERRY VINAIGRETTE

**ROMANA CON**

**GAMBERONI** **\$15.00**  
GRILLED SHRIMP, ROMAINE HEARTS, FRESH MOZZARELLA, RAISINS, TOASTED WALNUTS & TOMATOES **GF** **V**  
BALSAMIC DRESSING

**GAMBERONI E GUACAMOLE** **\$15.00**  
GRILLED SHRIMP, ICEBERG LETTUCE, GUACAMOLE, TOASTED ALMONDS, CHERRY TOMATOES & HOT PEPPERS **GF** **V**  
LIME DRESSING

**INSALATA DI TONNO** **\$13.50**  
ITALIAN TUNA IN OLIVE OIL, BABY ARUGULA, ROASTED CORN, CHERRY TOMATOES, ROASTED PEPPERS, FRIED CAPERS & SHREDDED MOZZARELLA  
LIME DRESSING **GF** **V**

**BACON**

**BACON** **GF** **\$12.75**  
BACON, BABY SPINACH, DRIED APPLES, RED ONIONS, TOASTED WALNUTS & GORGONZOLA  
HONEY DIJON DRESSING

**ZOLA** **GF** **\$12.25**  
BACON, BABY ARUGULA, SAUTÉED MUSHROOMS, RED ONIONS, ROASTED CORN & GORGONZOLA  
BALSAMIC DRESSING

**PANINI BASKET:**

**ANY CHOICE OF PANINI CUT INTO QUARTERS**  
**5 PANINI – \$55**  
**10 PANINI – \$95**  
(BEFORE TAX)

**CHICKEN**

**POLLO E SPINACI** **\$11.50**  
CHICKEN TENDERS, SAUTÉED SPINACH, FONTINA, WHITE WINE, & GARLIC. ROUND RUSTIC

**TRIESTE** **\$12.00**  
GRILLED CHICKEN, BLACK OLIVE PASTE, GRILLED ZUCCHINI, FRESH MOZZARELLA. CIABATTA BREAD

**GF ANTHONY** **\$12.00**  
GRILLED CHICKEN, FRESH MOZZARELLA, BABY ARUGULA, BALSAMIC VINEGAR. KRISPINA BREAD

**GF POLLO** **\$12.50**  
GRILLED CHICKEN, BROCCOLI RABE, SMOKED MOZZARELLA. CIABATTA BREAD

**GF NYCOM** **\$11.75**  
GRILLED CHICKEN, PARMA HAM, FRESH MOZZARELLA, BABY ARUGULA. KRISPINA BREAD

**GF NUORO** **\$12.25**  
GRILLED CHICKEN, HOT PEPPER, BASIL PESTO, FRESH MOZZARELLA, CHOPPED ICEBERG, TOMATO. CIABATTA BREAD

**GF HOGANS** **\$12.25**  
GRILLED CHICKEN, MARINATED ARTICHOKE, SUN-DRIED TOMATO, FRESH MOZZARELLA, BASIL PESTO. CIABATTA BREAD

**GF CUNEO** **\$12.25**  
GRILLED CHICKEN, FRESH MOZZARELLA, GRILLED ZUCCHINI, ROASTED RED PEPPER. CIABATTA BREAD

**GF SAVONA** **\$12.25**  
GRILLED CHICKEN, FRESH MOZZARELLA, ROASTED GARLIC AIOLI, TOMATO. CIABATTA BREAD

**GF UDINE** **\$12.25**  
GRILLED CHICKEN, SAUTÉED ONION, FRESH MOZZARELLA, TOMATO. CIABATTA BREAD

**GF PERUGIA** **\$12.25**  
GRILLED CHICKEN, GUACAMOLE, CHOPPED ICEBERG, FRESH MOZZARELLA. RUSTIC HERO

**GF ISPICA** **\$10.75**  
GRILLED CHICKEN, SAUTÉED ONION & FONTINA CHEESE. FOCACCIA BREAD

**GF LATINA** **\$12.25**  
GRILLED CHICKEN, FRESH MOZZARELLA, ROASTED RED PEPPER, BABY ARUGULA. FOCACCIA BREAD

**PRATO** **\$12.50**  
CHICKEN CUTLET, FONTINA, SAUTÉED ONION, ROASTED RED PEPPER, SPICY ARTICHOKE SAUCE. CIABATTA BREAD

**PEPERONI** **\$12.50**  
CHICKEN CUTLET, FRESH MOZZARELLA, ROASTED RED PEPPER, RED ONION. CIABATTA BREAD

**PIETRO** **\$12.50**  
CHICKEN CUTLET, MIXED GREENS, ROASTED RED PEPPER, FRESH MOZZARELLA, HERB MAYO. CIABATTA BREAD

**COTOLETTA** **\$12.50**  
CHICKEN CUTLET, FRESH MOZZARELLA, TOMATO, RED ONION, HERB MAYO. CIABATTA BREAD

**PICCANTE** **\$12.25**  
CHICKEN CUTLET, FRESH MOZZARELLA, MIXED GREENS, SPICY SALSA AIOLI. CIABATTA BREAD

**ANCONA** **\$12.50**  
CHICKEN CUTLET, MIXED GREENS, FRESH MOZZARELLA, HOT PEPPER, TOMATO. CIABATTA BREAD

**POLLO E POMODORO** **\$13.00**  
CHICKEN CUTLET, TOMATO SAUCE, FRESH MOZZARELLA. CIABATTA BREAD

**CROTONE** **GF** **\$12.25**  
IN-HOUSE ROASTED TURKEY, ROASTED RED ONION, SAUTÉED, FONTINA. CIABATTA BREAD

**SALERNO** **GF** **\$12.25**  
IN-HOUSE ROASTED TURKEY, CHOPPED ICEBERG, TOMATO, FONTINA CHEESE, GUACAMOLE. RUSTIC HERO

**TRENTINO** **\$12.50**  
IN-HOUSE ROASTED PORCHETTA, SMOKED MOZZARELLA, SAUTÉED MUSHROOM. ROUND RUSTIC

**BARI** **\$12.25**  
SWEET SAUSAGE, BROCCOLI RABE, BLACK OLIVE PASTE. ROUND RUSTIC

**GF FROSINONE** **\$12.50**  
IN-HOUSE ROASTED TURKEY, BACON, SMOKED MOZZARELLA, SAUTÉED ONION, HERB MAYO. KRISPINA BREAD

**GF L' AQUILA** **\$12.25**  
IN-HOUSE ROASTED TURKEY, PROVOLONE, ROASTED RED PEPPER, HERB MAYO. CIABATTA BREAD

**GF GELA** **\$12.75**  
IN-HOUSE ROASTED PORCHETTA, PROVOLONE, ROASTED RED PEPPER, BABY ARUGULA. ROUND RUSTIC

**GF ASCOLI** **\$12.75**  
IN-HOUSE ROASTED PORCHETTA, FRESH MOZZARELLA, BROCCOLI RABE, HOT PEPPER. ROUND RUSTIC

**SARDEGNA** **\$12.50**  
SWEET SAUSAGE, FRESH MOZZARELLA, HOT PEPPER. ROUND RUSTIC

**GF TRENTO** **\$12.50**  
IN-HOUSE ROASTED PORCHETTA, SMOKED MOZZARELLA, SAUTÉED MUSHROOM. ROUND RUSTIC

**GF SPOLETO** **\$12.50**  
GRILLED SHRIMP, BABY ARUGULA, GUACAMOLE. RUSTIC HERO

**STEAK**

**GF BISTECCA** **\$13.50**  
ROASTED ANGUS STEAK, SAUTÉED ONION, SMOKED MOZZARELLA. CIABATTA BREAD

**GF ALEXANDRO** **\$14.25**  
ROASTED ANGUS STEAK, AVOCADO, HOT PEPPER, ROMAINE, TOMATO, RED ONION. CIABATTA BREAD

**GF BISTECCA E FUNGHI** **\$13.50**  
ROASTED ANGUS STEAK, FONTINA, SAUTÉED MUSHROOMS. CIABATTA BREAD

**GF BISTECCA E MOZZARELLA** **\$13.50**  
ROASTED ANGUS STEAK, FRESH MOZZARELLA, ROASTED RED PEPPER. CIABATTA BREAD

**SHRIMP**

**GF AGRIGENTO** **\$13.00**  
**V** GRILLED SHRIMP, MARINATED ARTICHOKE, TOMATO, ROASTED GARLIC AIOLI. ROUND RUSTIC

**GF NAPOLI** **\$12.50**  
**V** GRILLED SHRIMP, SALSA AIOLI, BABY ARUGULA. ROUND RUSTIC

**GF ASTI** **\$13.50**  
**V** GRILLED SHRIMP, BROCCOLI RABE, FRESH MOZZARELLA, HOT PEPPER. CIABATTA BREAD

**GF SPOLETO** **\$12.50**  
**V** GRILLED SHRIMP, BABY ARUGULA, GUACAMOLE. RUSTIC HERO

**CURED MEATS**

**GF MATT** **\$12.50**  
PARMA HAM, FRESH MOZZARELLA, TOMATO, HERB MAYO, MIXED GREENS, ROASTED RED PEPPER, BALSAMIC VINEGAR. CIABATTA BREAD

**GF CRUDO** **\$12.25**  
PROSCIUTTO CRUDO, FRESH MOZZARELLA, BABY ARUGULA. CIABATTA BREAD

**GF PROSCIUTTO** **\$12.25**  
PROSCIUTTO CRUDO, FRESH MOZZARELLA, TOMATO. CIABATTA BREAD

**GF PIPPO** **\$13.25**  
PROSCIUTTO CRUDO, FRESH MOZZARELLA, SUN-DRIED TOMATO, SPICY SALSA AIOLI, RED ONION, GAETA OLIVE, HOT PEPPER. CIABATTA BREAD

**GF CALTANISSETTA** **\$11.50**  
SOPRESSATA, FONTINA CHEESE, BABY ARUGULA, HOT PEPPER, TOMATO. CIABATTA BREAD

**GF TONNO** **\$11.75**  
**V** ITALIAN TUNA IN OLIVE OIL, TOMATO, BABY ARUGULA & SPICY AIOLI. KRISPINA BREAD

**GF PANAREA** **\$11.75**  
**V** ITALIAN TUNA IN OLIVE OIL, BLACK OLIVES, ROASTED RED PEPPERS & ARTICHOKE HEARTS. KRISPINA BREAD

**SEAFOOD**

**BEEF**

**GF BURGER CLASSICA** **\$11.25**  
GROUND ANGUS BEEF, FRESH MOZZARELLA, RED ONION, TOMATO, BABY ARUGULA, SPICY SALSA AIOLI. ROUND RUSTIC

**GF BURGER MODERNA** **\$12.50**  
GROUND ANGUS BEEF, FRESH MOZZARELLA, SAUTÉED ONION, SAUTÉED MUSHROOM, BACON, TOMATO, MIXED GREENS, SPICY ARTICHOKE SAUCE. ROUND RUSTIC

**GF TRAPANI** **\$11.50**  
**V** ROASTED PORTOBELLO, FRESH MOZZARELLA, ROASTED RED PEPPER, SAUTÉED ONION. FOCACCIA BREAD

**V SICILIA** **\$11.75**  
FRIED EGGPLANT, FRESH MOZZARELLA, ROASTED RED PEPPER. KRISPINA BREAD

**GF VEGETARIANO 2020** **\$12.50**  
**V** BROCCOLI, SAUTÉED ONION, RED & GREEN PEPPERS, PORTOBELLO & BUTTON MUSHROOM, BABY SPINACH, FRESH MOZZARELLA, HERB MAYO, BALSAMIC VINEGAR. RUSTIC HERO

**GF SIENNA** **\$8.75**  
**V** FRESH MOZZARELLA, TOMATO, BASIL, OLIVE OIL, BALSAMIC. KRISPINA BREAD

**GF PORTOBELLO** **\$11.25**  
**V** ROASTED PORTOBELLO, TOMATO, FRESH MOZZARELLA. WHOLE WHEAT

**GF TERRA** **\$12.75**  
**V** ROASTED PORTOBELLO, BROCCOLI RABE, ROASTED RED PEPPER, GRILLED ZUCCHINI, ASIAGO CHEESE. WHOLE WHEAT

**GF VEGETARIANO** **\$11.50**  
**V** MIXED GRILLED VEGETABLES, TOMATO, FRESH MOZZARELLA. RUSTIC HERO

**V POTENZA** **\$11.50**  
FRIED EGGPLANT, FRESH MOZZARELLA, TOMATO, BASIL. KRISPINA BREAD

**V FOGGIA** **\$11.50**  
FRIED EGGPLANT, SMOKED MOZZARELLA, BLACK OLIVE PASTE, SUN-DRIED TOMATO. KRISPINA BREAD

**GF HALLOUMI** **\$11.25**  
**V** GRILLED HALLOUMI CHEESE, TOMATO, BABY ARUGULA, FRESH LEMON JUICE & ROASTED EGGPLANT SPREAD. FOCACCIA BREAD

**GF HALLOUMI & AVOCADO** **\$12.00**  
**V** GRILLED HALLOUMI CHEESE, AVOCADO, SUN-DRIED TOMATO, & FRESH LEMON JUICE. FOCACCIA BREAD

**GF GUBBIO** **\$10.75**  
**V** ROASTED PORTOBELLO, GOAT CHEESE, ROASTED RED PEPPER. WHOLE WHEAT BREAD

**GF VITTORIA** **\$10.50**  
**V** ARTICHOKE HEARTS, SUN-DRIED TOMATO, ROASTED RED PEPPER & BABY ARUGULA. FOCACCIA BREAD



## SOUPS

SERVING FOR ONE – \$5.75  
SERVING FOR TWO – \$10.75

<b>CREMA DI BROCCOLI</b> BROCCOLI (GF)	<b>ZUPPA DI POLLO</b> (GF) CHICKEN, CARROTS, CELERY & ZUCCHINI
<b>CREMA DI FUNGHI</b> (GF) CREAM OF MUSHROOM	<b>MINISTRONE</b> (GF) MIXED VEGETABLES [GF OPTIONAL WITH NO PASTA]
<b>CAULIFLOWER CHESTNUT CREAM</b> (GF)	<b>ZUPPA DI ZUCCA</b> (GF) BUTTERNUT SQUASH
<b>PASTA E FAGIOLI</b> PASTA & BEANS [GF OPTIONAL WITH NO PASTA]	<b>TORTELLINI IN BRODO</b> CHEESE TORTELLINI, SPINACH, TOMATOES & SCALLIONS
<b>SWEET POTATO &amp; SAGE</b> (GF)	<b>LENTICCHIE</b> (GF) LENTILS, ONIONS & PLUM TOMATOES
<b>SEAFOOD</b> (GF) SHRIMP, CALAMARI & MUSSELS SMALL \$6.75 LARGE \$12.50	

## BRUSCHETTE

CHOICE OF THREE – \$7.50  
CHOICE OF SIX – \$13.50

<b>CLASSICA</b> (V) TOMATO, GARLIC & BASIL	<b>ZUCCHINI</b> (V) GRILLED ZUCCHINI, SMASHED AVOCADO & HOT PEPPERS
<b>GAMBERI</b> (V) GRILLED SHRIMP, TOMATO & HOT PEPPERS	<b>BACON</b> BACON, ARTICHOKE PURÉE & PARMIGIANO REGGIANO
<b>SALMONE</b> (V) SALMON TARTAR, GUACAMOLE, HOT PEPPERS & SPICY MANGO SAUCE	<b>PEPERONCINO</b> (V) HOT PEPPERS, AVOCADO, RED ONION & TOMATO
<b>MOZZARELLA E BASILICO</b> (V) ROASTED RED PEPPERS, FRESH MOZZARELLA & BASIL PESTO	<b>PERA</b> (V) PEARS, ROASTED SQUASH & FRESH RICOTTA
<b>POMODORINI</b> (V) ROASTED CHERRY TOMATO & FRESH MOZZARELLA	<b>POLPETTE</b> MINI MEATBALL, TOMATO SAUCE & FRESH MOZZARELLA
<b>PARMA</b> PROSCIUTTO CRUDO, PARMIGIANO REGGIANO, BABY ARUGULA & SPICY OIL	<b>MANGO</b> (V) GRILLED MANGO, GOAT CHEESE, HONEY & TOASTED WALNUTS
<b>CAPRINO CON NOCI</b> (V) GOAT CHEESE, RAISINS & WALNUTS	<b>MELANZANA</b> (V) GRILLED EGGPLANT, ROASTED CHERRY TOMATO, BASIL & PECORINO CHEESE
<b>PORTOBELLO</b> (V) ROASTED PORTOBELLO, TOASTED WALNUTS, GOAT CHEESE & HONEY	<b>RICOTTA</b> (V) FRESH RICOTTA, SAUTÉED MUSHROOMS & BABY KALE

## COFFEE BAR

<b>ESPRESSO</b> \$2.50	<b>COFFEE</b> \$2.25
DOPPIO \$4.25	<b>ICED COFFEE</b> \$3.00
<b>MACCHIATO</b> \$2.50	<b>HOT TEA</b> \$2.00
DOPPIO \$5.00	<b>HERBAL TEA</b> \$3.00
<b>CAPPUCCINO</b> \$5.00	<b>HOT COCOA</b> \$2.50
<b>CAFFE LATTE</b> \$5.75	

## ANTIPASTI

<b>CALAMARI FRITTI</b> (V) \$12.00 FRIED CALAMARI SERVED WITH TOMATO SAUCE	<b>POLPETTE AL FORNO</b> \$14.00 MEATBALLS OVEN ROASTED WITH SAUTÉED ONIONS & MUSHROOMS SERVED WITH TOASTED BREAD	<b>FRESH HOMEMANDE MOZZARELLA</b> (V) \$11.50 FRIED PLANTAINS SERVED WITH HOMEMADE GUACAMOLE	<b>STUFFED AVOCADO</b> \$11.00 (V) AVOCADO HALVES FILLED WITH A CHOPPED BLEND OF MIXED VEGETABLES, LIGHT MAYO, & PARMIGIANO REGGIANO
<b>CALAMARI ALLA GRIGLIA</b> \$12.50 GRILLED CALAMARI WITH A LIME DRESSING (V)	<b>ZUCCHINE FRITTE</b> (V) \$11.00 FRIED ZUCCHINI. SERVED IN PINK SAUCE	<b>POLLO ALLA "NEW YORKESE"</b> (V) \$11.00 CHICKEN WINGS WITH CELERY, CARROTS, & BLEU CHEESE DIP	<b>MOZZARELLA FRITTA</b> \$12.50 (V) HOMEMADE MOZZARELLA BREADED & FRIED. SERVED WITH TOMATO SAUCE
<b>HALLOUMI ALLA GRIGLIA</b> \$12.50 GRILLED HALLOUMI WITH FRESH LEMON & AVOCADO (GF)(V)	<b>RICEBALL</b> \$5.00 BEEF RAGÙ, FRESH MOZZARELLA, & PEAS	<b>RAVIOLI FRITTA</b> (V) \$11.00 FRIED CHEESE RAVIOLI. SERVED WITH TOMATO SAUCE	
	<b>COZZE CON SALSA</b> (GF)(V) \$13.00 MUSSELS SAUTÉED IN A MARINATED TOMATO SAUCE		

## PRIMI

<b>LINGUINE CON CALAMARI E COZZE</b> \$17.50 MUSSELS & CALAMARI SERVED IN A GRAPE TOMATO, WHITE WINE & GARLIC SAUCE	<b>SPAGHETTI CON POLPETTINE</b> \$15.00 WITH BABY MEATBALLS IN A TOMATO SAUCE
<b>ORECCHIETTE CON CIME DI RABE</b> \$16.00 SAUSAGE & BROCCOLI RABE PASTA	<b>PENNE CON GAMBERI E FUNGHI</b> \$17.50 PENNE WITH SHRIMP & MUSHROOMS IN AN ALFREDO SAUCE
<b>RIGATONI CON SALSICCIA</b> \$16.00 SAUSAGE & PEAS IN A LIGHT CREAM TOMATO SAUCE	<b>RISOTTO CON CAPESANTE E CRIMINI</b> \$17.00 CREAMY RISOTTO WITH SCALLOPS, CRIMINI MUSHROOMS, PARSLEY, ASPARAGUS & PARMIGIANO REGGIANO
<b>PENNE ALLA VODKA</b> \$15.50	<b>TORTELLINI ALLA BOLOGNESE</b> \$16.00 TORTELLINI IN A MEAT RAGÙ
<b>ZITI AL FORNO</b> \$14.50	<b>FARFALLE CON POLLO IN SALSA ROSA</b> \$15.50 BOW-TIE PASTA WITH SAUTÉED CHICKEN & ZUCCHINI IN A PINK SAUCE
<b>RAVIOLI CON SALSICCIA</b> \$15.00 WITH SAUSAGE & BACON IN A SPICY PLUM TOMATO SAUCE	<b>LASAGNA</b> \$12.50 WITH BESCAMELLA, MEAT RAGÙ & CHEESE
<b>FARFALLE CON VEGETALI</b> \$14.50 WITH SAUTÉED KALE, CHERRY TOMATOES, ZUCCHINI, MUSHROOM & SHAVED PARMIGIANO IN GARLIC & OIL	<b>FUSILLI AL PESTO</b> \$14.50 FUSILLI. BASIL PESTO & SPINACI

## SECONDI

SERVED WITH POTATOES AND SEASONAL VEGETABLES	
<b>PETTO DI POLLO CON FUNGHI</b> \$22.00 PAN-SEARED CHICKEN BREAST WITH MUSHROOM & SCALLION SAUCE	<b>SALMONE ALLA GRIGLIA</b> \$24.50 GRILLED SALMON WITH A CHUNKY TOMATO & GARLIC SAUCE
<b>PETTO DI POLLO CON CARCIOFINI</b> \$22.00 ROASTED CHICKEN BREAST IN AN ARTICHOKE HEART & CHERRY TOMATO SAUCE	<b>VITELLO CON PROSCIUTTO E SALVIA</b> \$23.50 VEAL MEDALLIONS SAUTÉED WITH PROSCIUTTO & SAGE
<b>BISTECCA CON FUNGHI</b> \$23.50 GRILLED ANGUS STEAK, MUSHROOMS, & ROASTED SCALLIONS IN A BROWN SAUCE	<b>TILAPIA AL VINO BIANCO</b> \$22.50 TILAPIA PAN SEARED IN A WHITE WINE SAUCE
	<b>VEAL PICCATA</b> \$23.50 WITH PARSELY & CAPERS

## BAMBINI

<b>ERIKA</b> \$9.50 CHICKEN CUTLET, FRESH MOZZARELLA RUSTIC HERO	<b>PENNE</b> (V) \$9.00 <b>RAVIOLI</b> (V) \$9.50 PASTA WITH A CHOICE OF: MARINARA, GARLIC & OIL OR BUTTER	<b>MATTIA</b> (V) \$7.50 FRESH MOZZARELLA, TOMATO, BASIL RUSTIC HERO
<b>GIUSEPPE JR.</b> \$8.50 GROUND ANGUS BEEF, FRESH MOZZARELLA, TOMATO, & KETCHUP	<b>JR. CAESAR</b> (V) \$6.75 ROMAINE HEARTS, CIABATTA CROUTONS, SHAVED PARMIGIANO	<b>FORMAGGINO</b> (V) \$7.50 DOUBLE FRESH MOZZARELLA ROUND RUSTIC
<b>POLLO CON PATATINE</b> \$9.00 CHICKEN STRIPS & TUSCAN FRIES	<b>CAESAR DRESSING</b> w/ CHICKEN (GRILLED OR CUTLET) \$8.25	<b>PANSEARED MOZZARELLA</b> \$7.50 FRESH MOZZARELLA, TOMATOES, BASIL, & BALSAMIC DRIZZLE

## DOLCI

<b>TIRAMISU</b> \$5.50 MARSCAPONE, ESPRESSO-DIPPED LADY FINGERS WITH DUTCH COCOA	<b>CARROT CAKE</b> \$5.50 SHREDDED CARROTS, PINEAPPLE, CHOPPED WALNUTS & MIXED SPICES COATED WITH A CREAM CHEESE FILLING	<b>NUTELLA PANINO</b> \$5.50 FLATTENED ROUND RUSTIC FILLED WITH NUTELLA & POWDERED SUGAR
<b>ITALIAN CHEESECAKE</b> \$5.50 ITALIAN STYLE CHEESECAKE. BUTTERY CRUST & SMOOTH RICOTTA FILLING	<b>CRÈME CARAMEL</b> \$5.50 ITALIAN STYLE CHEESECAKE. BUTTERY CRUST & SMOOTH RICOTTA FILLING	<b>CANNOLI</b> \$5.50 CANNOLI FILLED WITH RICOTTA & CHOCOLATE CHIP
		<b>CHOCOLATE MOUSSE</b> \$5.50



## TAKE-OUT & DELIVERY MENU

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**\$20 MINIMUM ON DELIVERIES**

**ALL EXTRA SAUCES AND DRESSINGS ARE ADDITIONAL CHARGES**

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