

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

TURKEY

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

SANREMO **GF** **\$12.25**
IN-HOUSE ROASTED TURKEY, FRESH MOZZARELLA, HOT PEPPER, GUACAMOLE. CIABATTA BREAD

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

PORK

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

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

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

SEAFOOD

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

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

VEGETARIAN

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

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

BRUSCHETTE

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

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

COFFEE BAR

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

ANTIPASTI

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

PRIMI

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

SECONDI

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

BAMBINI

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

DOLCI

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



TAKE-OUT & DELIVERY MENU

CONTORNI
TUSCAN FRIES \$6.50
SWEET POTATO FRIES \$6.50
MOZZARELLA STICKS HOMEMADE MOZZARELLA STICKS SERVED WITH TOMATO SAUCE \$9.25
MASHED POTATOES \$6.50
BROCCOLI \$8.00
CAVOLO VERDE KALE \$9.25
CAVOLFIORRE CAULIFLOWER \$8.00
SAUTÉED SPINACH \$8.00
BROCCOLI DI RABE \$10.00
ONION RINGS \$6.50

ROCKVILLE CENTRE
234C MERRICK ROAD
516.593.4930

PLEASE ADVISE US WHEN ORDERING GLUTEN FREE OR VEGETARIAN

\$20 MINIMUM ON DELIVERIES

ALL EXTRA SAUCES AND DRESSINGS ARE ADDITIONAL CHARGES

WWW.LABOTTEGAGOURMET.COM