

MENU



APPETIZERS

BRUSCHETTA

GARLIC BREAD WITH FRESH CHOPPED TOMATOES, BASIL, PARSLEY, FINE HERBS, OLIVE OIL AND PARMESAN

\$190.00

ROAST VEGETABLES ANTIPASTI

PLATE OF ROASTED MUSHROOMS, EGGPLANT, BELL PEPPERS, SHALLOTS, ZUCCHINI, ASPARAGUS, TOMATOES, KALAMATA, GREEN OLIVES, ARTICHOKE HEARTS, PARMESAN, MOZZARELLA, BLUE CHEESE AND BRIE

\$270.00

HOUSE ANTIPASTI

PLATE OF ROASTED MUSHROOMS, EGGPLANT, BELL PEPPERS, SHALLOTS, ZUCCHINI, ASPARAGUS, TOMATOES, KALAMATA OLIVES, GREEN OLIVES, ARTICHOKE HEARTS, PARMESAN, MOZZARELLA, GORGONZOLA, BRIE, GENOA SALAMI, CANTALOUPE WITH PROSCIUTTO AND CAPOCOLLO

\$290.00

ALCARAVEA MUSHROOMS

SAUTÉED WITH EXTRA VIRGIN OLIVE OIL, BALSAMIC WHITE WINE, MARSALA, WITH SAGE, BASIL FRESH OREGANO, AND SLICES OF PARMESAN

\$220.00

PROVENZAL MUSHROOMS

STUFFED WITH SUN DRIED TOMATOES, PARMESAN, OLIVES, ARTICHOKE HEARTS AND WHITE SAUCE, BAKED

\$220.00

MELANZANE PARMIGIANA

BAKED EGGPLANT, WITH TOMATO SAUCE, MOZZARELLA AND PARMESAN

\$280.00

CALAMARI FRITI

FRIED SQUID RINGS SERVED WITH HORSERADISH, LEMON, GARLIC AND OLIVE OIL DRESSING

\$250.00

PITAS

MEDITERRANEAN

PITA BREAD BAKED WITH TOMATO SAUCE, FRESH MUSHROOMS, BELL PEPPERS, BLACK FOREST HAM, KALAMATA OLIVES, PARMESAN, BASIL AND MOZZARELLA

PESTO

PITA BREAD BAKED WITH WHITE SAUCE, PESTO, PINE NUTS, PARMESAN, GORGONZOLA AND BRIE

VEGETARIAN

PITA BREAD BAKED WITH TOMATO SAUCE, MOZZARELLA, SAUTEED VEGETABLES GARLIC AND WHITE WINE

MARGARITA

PITA BREAD BAKED WITH TOMATO SAUCE, FRESH BASIL, OREGANO AND PARMESAN

\$210.00

