

## Starters

### Charcuterie Plate 18

Selection of cheeses and cured meats. Served with house made jam, pickled vegetables, brown mustard and a sourdough crostini

### Burrata 15 GF

Burrata, heirloom tomatoes and fried green tomatoes finished with extra virgin olive oil, tondo balsamic and micro basil

### Arancini 16 GF

Carnaroli risotto stuffed with hatch chilis and mozzarella fried golden brown and served on our house made red sauce

Extra Bread Plate 3

## Salads & Soups

### Bon Ton House Salad 8 GF

Local arugula with tomato confit, toasted pine nuts and shaved parmesan tossed in house made creamy italian or balsamic vinaigrette

Add Chicken - 6 or Shrimp - !0

### Minestrone 8 GF

House made Minestrone with white beans, eggplant. zucchini and squash

## Pasta

### Gnocchi Romano 26 GF

Potato dumplings sauteed with crumbled sausage, roasted squash, sage cream sauce and finished with ricotta

### Risotto 24 GF

Creamy carnaroli risotto served with roasted winter vegetables

### Cappellini & Clams 27

White wine butter sauce topped with shaved parmesan, fresh basil and focaccia crumbs

### Shrimp Alfredo 27

Shrimp tossed in house made garlic alfredo sauce served over fettuccine pasta

## Chef Selections

served with roasted garlic mashed potatoes and season vegetables

### Lollipop Pork Chop 34 GF\*

Grilled bone-in chop with an apple cider, bourbon and rosemary demi-glaze

### Chicken Marsala 28 GF\*

Sauteed chicken served with mushrooms and house made rich marsala wine sauce

### Bone-in Ribeye 65 GF\*

20 oz steak with mushroom butter redux

### Chicken Parmesan 30\*

Breaded Chicken, fried and topped with house made red sauce, parmesan and mozzarella cheese baked to perfection - served with pasta

*20% gratuity will be added for all parties 8 or more*

• We cook our food to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

### Calamari 16 GF

Calamari lightly dusted in cornmeal, fried and served with our house made red sauce

### Sausage and Peppers 15 GF

Grilled sausage served with roasted sweet peppers and mozzarella

### Bruschetta 14

House made heirloom tomatoes, fresh basil, red onion and roasted garlic served with sourdough starter cakes

### Shrimp Cocktail 15 GF

### Caesar 10

Romaine tossed in classic dressing, shaved parmesan and asiago with house made croutons served with a mimosa egg

### Bolognese 27

Classic meat sauce served with penne pasta and finished with shaved parmesan

### Ravioli 24

Mushroom and mozzarella stuffed ravioli served with wilted spinach and tomato cream sauce

### Rigatoni & Sausage 25

Basil tomato cream sauce, sauteed onion, anahiem chile and oyster mushrooms