



MENU

Arugula Citrus Salad 10

arugula, baby spinach, orange wedges, strawberry,
goat cheese, pine kernels,
*Grapefruit Balsamic / Bergamot EVOO

Chicken Caesar 12

romaine, chicken, tomato, grana, padano, egg, croutons
*Sicilian Lemon Balsamic / Tuscan EVOO

Triple Berry Chicken 12

avocado, brie, candy walnuts
*Strawberry Balsamic / Lemon EVOO

Chicken Salad 12

melons, grapes, cashews, red onion
*Mango Balsamic / Lemon EVOO

Di Salmone 16

salmon filet, avocado, heirloom tomatoes,
vidalia onion, capers, chives
*Sicilian Lemon / Wild Dill EVOO

INSALATA



Italian Bread Board 7

focaccia, baguette, ciabatta, olive spread
*18yr Aged Balsamic / Garlic & Tuscan Herb EVOO

Brushetta 9

traditional - pomodoro
heirloom tomato, basil, garlic & feta
*18yr Aged Balsamic / Basil & Garlic EVOO

Traditional Caprese 9

beefsteak tomato, mozzarella, basil
*18yr Aged Balsamic / Basil & Tuscan Herb EVOO

Grilled Veggie Quesadilla 10

smoked cheddar, mozzarella, pesto
*Lavender Balsamic / Persian Lime EVOO
add chicken 3

Stuffed Portabella 10

tomatoes, mozzarella, basil, arugula, shaved grana padano
*18yr Aged Balsamic / Garlic & Tuscan Herb EVOO

Panna Al Forno 11

mushrooms, be'chamel, grana padano, french baguette
*Blackberry Ginger Balsamic / Garlic EVOO

Charcuterie Board 17

artisan meats, cheeses, crackers, fresh fruit
*Fig Balsamic / Tuscan Herb & Garlic EVOO

Antipasto Platter 18

meats, cheeses, variety of antipasto
*18yr Aged Balsamic / Tuscan Herb & Garlic EVOO

PLATES TO SHARE



HOMEMADE PASTA

Pesto Fettuccine 14

pesto sauce, pine nuts, grana padano cheese
*Fig Balsamic / Persian Lime & Basil EVOO

Bolognese 15

traditional bolognese, minced beef, pork
*Juniper Balsamic / Tuscan Herb & Garlic EVOO

Lasagne 15

pasta layers, bolognese sauce, be'chamel,
grana padano cheese, pomodoro
*18yr Aged Balsamic / Garlic & Tuscan Herb EVOO

Primavera 16

mushrooms, onion, red & yellow peppers, broccoli, black
olives, arugula, choice of pomodoro or white sauce
*Lavender Balsamic / Garlic & Baklouti EVOO

Salmon Asparagus 18

smoked salmon, onions, asparagus, dill
*Sicilian Lemon Balsamic / Wild Dill EVOO

Fettuccine Romani 18

chicken, mushrooms, garlic, pomodoro sauce, wine, parsley
*Neapolitan Balsamic / Rosemary & Garlic EVOO

Champagne Lobster 26

lobster tail, prawns, champagne sauce,
pomodoro sauce, onions, broccoli
Coconut Balsamic / Butter EVOO

RISOTTO

Veggie Parmigiano Risotto 15

vegetable mixture, grana padano
*18yr Aged Balsamic / Garlic & Butter EVOO
add chicken 3

Wild Mushroom Risotto 17

wild mushroom risotto, grana padano, chicken breast
Black Cherry Balsamic / White Truffle /
Wild Mushroom & Sage EVOO

HOMEMADE PASTA & RISOTTO

A decorative illustration of an olive branch with several olives and leaves, rendered in a light green color, spans the top and right side of the page.

PANINIS

all paninis served with chips.
upgrade to salad mista, soup or olive bar 3

Grilled Brie 11

apples, sour cherry or fig jam, arugula
Red Apple Balsamic / Rosemary EVOO
add chicken 3

Councilmen a.k.a Cuban 11

pork, pickles, roasted peppers, swiss, honey mustard
*Garlic & Baklouti EVOO

Meaty Muffaletta 12

geno salami, capicola, mozzarella, Swiss, muffaletta mix
*Juniper Balsamic / Baklouti EVOO

FLATBREADS

Margherita 10

tomato sauce, mozzarella, basil
*18yr Aged Balsamic / Basil & Tuscan Herb EVOO
add chicken 3

Grilled Veggie 11

smoked cheddar, mozzarella, pesto
*Lavender Balsamic / Persian Lime EVOO
add chicken 3

Wild Mushroom 12

bacon, white sauce, arugula, feta
*Black Cherry Balsamic / Garlic & Wild Mushroom & Sage EVOO

PANINIS & FLATBREADS
