Menù Estivo



Summer TOMATO BASIL PASTA Linguine Tossed with Olive Oil,

Fresh Tomatoes, Garlic and Basil, topped with Crumbled Feta Cheese. 15

SPINACH & ARTICHOKE DIP

Mascarpone, Pecorino Romano, Mozzarella, Fresh Spinach, Sundried

Tomatoes, Oven Baked and Finished with Pesto and Toasted Pine Nuts





rilled Chicken IMONE CAESER SANDWICH

Fresh baked Brick-Oven Flatbread filled with Limone Caesar Salad, Grilled Chicken and Provolone.17

SHORTCAKE Traditional Housemade Biscuit, Fresh Strawberries, Mascarpone Cream, Balsamic Glaze. 14

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

lease advise your server of any Allergies or Special letary Requirements



Dessert

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MINI TIRAMISU Espresso, Ladyfinger Cookies, Mascarpone Cream. 4.5

CLASSIC CANNOLI Ricotta Cream Filling,

Chocolate Chips. 6.5 PEANUT BUTTER &

CHOCOLATE CANNOLI Mascarpone, Peanut Butter and Chocolate Chip Filling with Chocolate Dipped Shell and Mini Reese's Cups. 7.5

GELATO Raspberry or Chocolate, Ladyfinger Cookie. 7

NY CHEESECAKE

Mascarpone Cream, Chopped Pistachios
and Seasonal Fruit Compote. 7



Classic

Coffee

REGULAR COFFEE 4.5

ESPRESSO 2.5

LATTE 5.5

CAPPUCCINO 5.5 AMERICANO 5.5

MACCHIATO 5.5

