

Appetizers

Classic Bruschetta ~ Toasted baguette topped with fresh tomatoes, basil, salt, pepper and drizzled with aged balsamic vinegar reduction and topped with shaved parmesan cheese.

Antipasto ~ A fine selection on Italian meats, sumptuous cheeses and specially olives.

Caprese ~ Slices of fresh mozzarella cheese, fresh tomatoes, fresh basil, salt, pepper and drizzled with aged balsamic vinegar reduction and olive oil.

Soups & Salads

Classic Caesar Salad ~ Crispy romaine lettuce, seasoned croutons, parmesan cheese dressed in homemade Caesar dressing.

Zuppa Toscana ~ Italian sausage and potato soups with fresh spinach and topped with fresh parmesan cheese.

Entrees

Crespelle ~ Chef Kathy's signature dish of soft handmade Italian crepes filled with ricotta cheese, delicately sauteed asparagus and mushrooms served over a bed of cream sauce and drizzled with truffle oil.

Rigatoni Bolognese ~ Slow cooked Bolognese meat sauce served with rigatoni pasta and topped with fresh parmesan cheese.

Fettuccine Alfredo ~ Fresh Fettuccine pasta tossed in handmade rich and creamy alfredo sauce topped with fresh parmesan cheese. (Add on Chicken, Shrimp or Italian Sausage)

Chicken Parmesan ~ Parmesan and bread crusted chicken breast, pan fried, topped with mozzarella cheese and served over a bed of fresh spaghetti pasta and handmade marinara sauce.

Shrimp Scampi ~ Tender shrimp sautéed in a garlic-butter sauce with capers and served with fresh angel hair pasta topped with parmesan cheese.

Desserts

Tiramisu ~ Traditional Italian dessert with layers of sweet mascarpone cheese, coffee flavored ladyfingers and cocoa.

Cannoli's ~ Crispy sweet cannoli shells filled with sweet mascarpone cheese and mini chocolate chips.

