



ITALIAN THEMED MENU

CHICKEN ENTREES

CHICKEN MILANESE

Breaded Chicken with Fresh Mozzarella & Cherry Tomatoes

CHICKEN FRANCESE

Egg Battered with Herbs & Lemon Butter Sauce

GRILLED CHICKEN PARMESAN

with Vodka Sauce & Fresh Mozzarella

CHICKEN PARMESAN

Fresh Mozzarella & San Marzano Tomato Sauce

CHICKEN FRANCHAISE

Flour Battered with Lemon Sauce, Artichoke, Asparagus & Sun-Dried Tomato

CHICKEN SORRENTINO

Sautéed Chicken Breast with Egg Battered Eggplant, Mozzarella Cheese, Roasted Tomatoes, Mushroom & topped with Demi Glacé

CHICKEN MARSALA

with Wild Mushrooms

CHICKEN MEATBALLS

with Smoked Mozzarella, Marinara Sauce & a drizzle of Pesto

GRILLED CHICKEN PRIMAVERA

Grilled Chicken, Zucchini, Peppers, Onions, Mozzarella Cheese and topped with Light Tomato Pesto Sauce

SEAFOOD ENTREES

SALMON PRIMAVERA

Salmon, Zucchini, Peppers, Onions, Mozzarella Cheese and topped with Light Tomato Pesto Sauce



SALMON PUTTANESCA
Oven Roasted Salmon with Olive, Tomato & White Wine Sauce

ROASTED SALMON
with Lemon Caper Sauce & Sun-Dried Tomato

SALMON PESTO
Pesto Breadcrumbs over oven Roasted Salmon
with Sundried Tomato Lemon Sauce

SHRIMP SCAMPI {GF}
Cherry Tomatoes, Asparagus & Zucchini

SHRIMP FRANCHAISE
Egg Battered with Fresh Herbs and Lemon Butter Sauce

BEEF ENTREES

STEAK PIZZAIOLA
with Red Wine Braised Tomato Sauce

HOMEMADE BEEF MEAT BALLS
With Marina Sauce & Whipped Ricotta

GRILLED FLANK STEAK
with Pickled Sweet and Spicy Peppers & Onions

GRILLED HANGER STEAK
with Balsamic Mushrooms

VEGETARIAN ENTREES

EGGPLANT PARMESAN
Marinara Sauce & Fresh Ricotta Cheese

CAULIFLOWER MILANESE
Breaded Cauliflower topped with Golden Raisins
Served with Italian Salsa Verde



FARRO & ZUCCHINI STUFFED TOMATO
Spinach Pesto

GRILLED SAFFRON POLENTA CAKES

STUFFED EGGPLANT ROLLANTINI
with Fresh Ricotta, Zucchini, Butternut Squash, Spinach & topped with Roasted
Tomato Sauce

SAFFRON AND PEA RISOTTO BALLS
with Marinara Dipping Sauce

ARANCINI BALL
stuffed with wild rice, spinach, pumpkin & goat cheese

PASTAS

GNOCCHI BOLOGNESE
Potato Pasta tossed with Heart Beef Tomato Sauce and Whipped Ricotta

BEEF BOLOGNESE ROLETTO LASAGNAS
with Homemade Marinara Sauce

SHRIMP RAVIOLI A LA VODKA
stuffed with Shrimp, Ricotta and Mozzarella Cheese
topped with Spinach, Shrimp & Vodka Sauce

PENNE A LA VODKA
with Crushed Tomato Sauce & Heavy Cream

WILD MUSHROOMS ROLETTO LASAGNA
Pasta Sheets stuffed with Wild Mushrooms, Ricotta, Smoked mozzarella
topped off with Marsala Cream Sauce

WILD MUSHROOM AND LEEK LASAGNA
served with parmesan cheese cream sauce

ZUCCHINI, BUTTERNUT SQUASH & SPINACH ROLETTO LASAGNA
Pasta Sheets stuffed with Sautéed Zucchini, Butternut Squash, Spinach,
Fresh Ricotta, Mozzarella topped with Roasted Tomato Sauce



FLORENTINE STUFFED SHELLS
Stuffed Shells with Fresh Ricotta, Parmesan Cheese,
Garlic Spinach & topped with Marinara Sauce

WILD MUSHROOMS RAVIOLI
stuffed with Mushrooms, Mozzarella, Ricotta
with Roasted Garlic Cream Sauce

PESTO CREAM GNOCCHI
Potato Pasta tossed with Butternut Squash, Peas
and Zucchini in a light Pesto Cream Sauce

PASTA PRIMAVERA
Garlic White Wine Sauce

BAKED PENNE
Roasted Eggplant, Peas, Fresh Mozzarella,
Ricotta Cheese & Pink Sauce

CHEESE RAVIOLI
San Marzano Tomato Sauce

CHEESE TORTELLINI PRIMAVERA
with garlic and oil

STUFFED SHELLS
with Roasted Vegetables & Cheese

SPAGHETTI PASTA
with garlic & olive oil

Veggie Sides

HERB PENNE
with Olive Oil

GARDEN POTATOES
with Peas, Asparagus & Basil Dressing

PARMESAN ROASTED POTATO

RISSOTO CAKE

POLENTA CAKE



GREEN BEANS & LEMON ZEST
BRAISED KALE, ZUCCHINI & LEEKS
GRILLED JUMBO ASPARAGUS & BASIL
CALABRESE, HARICOT VERT & CARROTS
HONEY GLAZED CARROTS
ROASTED ZUCCHINI & GRAPE TOMATOES
PESTO ROASTED ZUCCHINI

with tomato

BROCCOLI & PARMESAN CHEESE
SAUTÉED BROCCOLI RABE & ROASTED GARLIC
RATATOUILLE

ROASTED WILD MUSHROOMS
with caramelized onions

SAUTÉED SWISS CHARD
with Garlic

BRUSSEL SPROUTS
with pancetta and peas

Starch Sides

QUINOA, RED RICE & FLAX SEED PILAF
BROWN RICE & CONFETTI VEGETABLES
WHOLE GRAIN PASTA PRIMAVERA, GARLIC & EVOO
ROASTED GARLIC MASH & FRIED LEEKS
GRILLED SAFFRON POLENTA CAKES
CREAMY MASCARPONE POLENTA
POTATO GNOCCHI
with green beans, sage and brown butter