Small Bites		Salads	
<b>Tapenade</b> Black olive and sundried tomato spread with crostini	\$4	Vinaigrette, Balsamic, Caesar, Creamy Dill Add chicken \$5, Add shrimp \$8	
Garlic Rolls	\$3	Greens & Fresh Tomato	\$4.50/\$8
Four mini garlic rolls (with sauce add \$1)  Foccacia Fromagi	\$6	<b>Greek</b> Fresh tomato, red onion, feta, kalamata, pepperoncini, oregano	\$5.50/\$10
Garlic butter, 5 cheeses, side sauce	Ψ0	Caesar	\$5.50/\$10
<b>Bread</b> Brushed with olive oil & parmesan (with sauce add \$1)	\$2	Tossed with family recipe dressing, topped with house croutons, and dusted with parmesan	φοιο σ, φ το
Charcuterie - make your own Cheese OR house-made cured meat OR mixed tray	\$17	Caprese Fresh tomato, fresh mozzarella, basil, olive oil	\$10
Mozzarella Marinara Fried in homemade breadcrumbs w/traditional sauce	\$7	Salmon Croquette  Served over mixed greens, tomato, radish, cucumber,	\$14
Meatballs Italian style meatballs with homemade tomato sauce	\$7	creamy dill dressing  Shrimp Brochettes	\$15
Fried Calamari In seasoned flour w/homemade sauce	\$12	4 blackened shrimp with shitake mushrooms, zucchini, red bell pepper and tomatoes provençales over mixed greens, with creamy dill dressing	Ψ10
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Pizza		Pasta	
<b>Trio</b> Tomato sauce, salami, ground beef, country ham, mozzarella	\$12	Choose Spaghetti or Ziti Add cheese and bake, add \$3	
Verde	\$12	Choose your sauce	
Tomato sauce, mozzarella, portobello, fresh spinach with light garlic, fresh diced tomato, pesto oregano		Fresh Tomato, Garlic & Olive Oil	\$12
Farmer Tommy	\$12	Pomodoro (tomato sauce)	\$12
Mozzarella, olive oil, country ham, portabella, pepperoncini JW	\$13	Bolognese (meat sauce)	\$13
White sauce, fresh spinach, mushroom, grilled onion,	Ψ10	4 Cheeses Alfredo	\$14
mozzarella, ham	ф <b>4</b> 4	Creamy Pesto	\$13
Portabella Mushroom, 4 cheeses, garlic, oregano	\$11	Add chicken	\$5
Fresca	\$10	Add meatball	\$7
Tomato sauce, fresh mozzarella, basil	¢10	Add 4 large shrimp	\$8
<b>Pesto</b> Pesto sauce, chicken, grated parmesan, sundried tomato, mozzarella	\$12		
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Italian Specialties		French Quarter	
<b>Ziti Salta Bocca</b> Fresh tomato, portabello, spinach, light garlic sautéed with pomodoro sauce, a touch of cream	\$15	<b>Duck Magret</b> 90z pan roasted duck breast with raspberry Chambord demi, crispy potatoes and seasonal vegetables	\$32
Lasagna Bolognese Layers of ricotta, béchamel, and bolognese	\$16	Chicken Cordon Bleu Two seared chicken breast layered with country ham, provolone &	\$24
Baked Eggplant Thin slices of eggplant layered with pomodoro sauce and melted mozzarella	\$10	comté cheese, with sage velouté, rice pilaf and seasonal vegetables  Beef Short Rib  24hr slow cooked with cream of morels sauce, pappardelle	\$32
Chicken Parmesan Chicken breast tossed in breadcrumbs, fried, topped w/tomato sauce, pomodoro	\$16	pasta, primavera and parmesan  Salmon Provencale  Pan seared Verlasso salmon with pistou oil, tomato Provençale,	\$26
Chicken Carozza Chicken breast breaded, fried, topped with fresh tomato pesto, mozzarella, side of spaghetti pomodoro	\$16	zucchini, red bell pepper and rice pilaf  Lamb Chops  2 seared lamb chops with rosemary gremolata, crispy potatoes	\$32
Eggplant Parmesan Fried lightly breaded eggplant topped with sauce and mozzarella, side of spaghetti pomodoro	\$13	and seasonal vegetables  Shrimp De Provence 6 sauteed shrimp with zucchini, mushrooms, red bell peppers and tomato Provençale with a basil infused sauce supreme over pappardelle pasta	\$26