Small Bites		Salads	
Tapenade 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  Garlic butter, 5 cheeses, side sauce	\$6	Greek Fresh tomato, red onion, feta, kalamata, pepperoncini, oregano	\$5.50/\$10
Bread Brushed with olive oil & parmesan (with sauce add \$1)	\$2	Caesar  Tossed with family recipe dressing, topped with house croutons, and dusted with parmesan	\$5.50/\$10
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	\$7	creamy dill dressing	<b>D.4. T</b>
Italian style meatballs with homemade tomato sauce  Fried Calamari  In seasoned flour w/homemade sauce	\$12	Shrimp Brochettes 4 blackened shrimp with shitake mushrooms, zucchini, red bell pepper and tomatoes provençales over mixed greens, with creamy dill dressing	\$15
		Det	
Pizza	0.10	Pasta	
<b>Trio</b> Tomato sauce, salami, ground beef, country ham, mozzarella	\$12	Choose Spaghetti or Ziti Add cheese and bake, add \$3	
<b>Verde</b> Tomato sauce, mozzarella, portobello, fresh spinach with light	\$12	Choose your sauce	
garlic, fresh diced tomato, pesto oregano		Fresh Tomato, Garlic & Olive Oil	\$12
Farmer Tommy Mozzarella, olive oil, country ham, portabella, pepperoncini	\$12	Pomodoro (tomato sauce)	\$12
JW	\$13	Bolognese (meat sauce)	\$13
White sauce, fresh spinach, mushroom, grilled onion, mozzarella, ham	Ψ 20	4 Cheeses Alfredo Creamy Pesto	\$14 \$13
Portabella	\$11	Add chicken	\$5
Mushroom, 4 cheeses, garlic, oregano	ф1O	Add meatball	\$7
Fresca Tomato sauce, fresh mozzarella, basil	\$10	Add 4 large shrimp	\$8
Pesto Pesto sauce, chicken, grated parmesan, sundried tomato, mozzarella	\$12		
Italian Specialties		French Quarter	
Ziti Salta Bocca	\$15	Duck Magret	
Fresh tomato, portabello, spinach, light garlic sautéed with pomodoro sauce, a touch of cream		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  Salmon Provencale  Pan seared Verlasso salmon with pistou oil, tomato Provençale,	\$26
Chicken Parmesan Chicken breast tossed in breadcrumbs, fried, topped w/tomato sauce, pomodoro	\$16	zucchini, red bell pepper and rice pilaf  Shrimp De Provence 6 sauteed shrimp with zucchini, mushrooms, red bell peppers	\$26
Chicken Carozza Chicken breast breaded, fried, topped with fresh tomato pesto, mozzarella, side of spaghetti pomodoro	\$16	and tomato Provençale with a basil infused sauce supreme over pappardelle pasta	
Eggplant Parmesan Fried lightly breaded eggplant topped with sauce and mozzarella, side of spaghetti pomodoro	\$13		