



SMALL BITES

<b>BREAD</b>	<b>\$3</b>
Brushed with olive oil & parmesan   Add Sauce +\$2	
<b>FOCCACIA</b>	<b>\$10</b>
Garlic butter, mozzarella, cheddar, parmesan, oregano	
<b>GARLIC ROLLS</b>	<b>\$4</b>
Four mini garlic rolls   Add Sauce +\$2	
<b>HUMMUS PLATTER</b>	<b>\$15</b>
Hummus made in house, pickled red onions, and fried chickpeas. With F&F pita.	
<b>CHARCUTERIE BOARD</b>	<b>\$24</b>
Mixed tray of meat, cheese & accompaniments	
<b>MOZZARELLA MARINARA</b>	<b>\$10</b>
Mozzarella fried in homemade breadcrumbs and traditional sauce	
<b>MEATBALL</b>	<b>\$10</b>
2 Italian style 3 oz meatballs with homemade tomato sauce	
<b>FRIED CALAMARI &amp; BABY SCALLOPS</b>	<b>\$16</b>
Dredged in seasoned flour, red bell pepper, spinach, homemade spicy marinara	
<b>PARMESAN FRIES &amp; TRUFFLE AIOLI</b>	<b>\$12</b>
Hand cut fries with herbs, parmesan, side of truffle aioli	
<b>SALADS</b>	
<i>(Choice of homemade dressings: vinaigrette, balsamic, caesar, creamy dill)</i>	
<i>Add chicken \$7.50, Add shrimp \$8, Add Sausage \$6.50</i>	
<b>GREENS &amp; FRESH TOMATO</b>	<b>SM \$6/LG \$10</b>
<b>GREEK</b>	<b>SM \$7/LG \$11</b>
Fresh tomato, red onion, feta, kalamata, pepperoncini, oregano	
<b>CAESAR</b>	<b>SM \$7/LG \$11</b>
Tossed with family recipe dressing, topped with house croutons, and dusted with parmesan	
<b>BEETS &amp; BURRATA</b>	<b>\$14</b>
Sliced roasted beets served with candied walnut, sliced orange, mixed green, marinated burrata with balsamic dressing	
<b>SALMON CROQUETTE</b>	<b>\$15</b>
Served over mixed greens, tomato, radish, cucumber, candied walnuts, creamy dill dressing	
<b>PIZZA</b>	
<i>Add side salad \$3</i>	
<b>THE SOPRANO</b>	<b>\$14</b>
Tomato sauce, mozzarella, Italian sausage, picante salami, sopressata salami, oregano	
<b>VERDE</b>	<b>\$13</b>
Tomato sauce, mozzarella, portobello, fresh spinach with light garlic, fresh diced tomato, pesto, oregano	
<b>FARMER TOMMY</b>	<b>\$13</b>
Mozzarella, olive oil, country ham, portobello, pepperoncini, oregano	
<b>FRESCA</b>	<b>\$11</b>
Tomato sauce, fresh mozzarella, fresh basil	

PIZZA (CONTINUED)

<b>CHICKEN PESTO</b>	<b>\$13</b>
Pesto, chicken, sun dried tomato, mozzarella	
<b>PASTA</b>	
<i>Add chicken \$7.50, Add shrimp \$8, Add Sausage \$6.5</i>	
<b>BAKED ZITI</b>	<b>\$17</b>
Baked with mozzarella topping. Choice of sauce: Pomodoro (tomato sauce)   Bolognese (meat sauce)   Pink sauce	
<b>LINGUINI</b>	<b>\$15</b>
Sautéed with your choice of sauce Fresh Tomato, Garlic & Oil   Alfredo   Pesto	
<b>LASAGNA</b>	<b>\$18</b>
Meat sauce, mozzarella, béchamel, ricotta	
<b>ZITI SALTA BOCA</b>	<b>\$23</b>
Mushroom, spinach, Italian sausage tossed in pink sauce	
<b>SEAFOOD FRANCESE</b>	<b>\$28</b>
Garlic, baby scallops, shrimp, red bell pepper, spinach, francese sauce over linguini pasta	
<b>CHICKEN PARMESAN</b>	<b>\$18</b>
Chicken breast tossed in breadcrumbs, fried, topped w/tomato sauce, linguini pomodoro	
<b>CHICKEN SCAPARIELLO</b>	<b>\$25</b>
Leg, thigh, and wing Italian sausage, kalamata olives, pepperoncinis in a garlic white wine sauce over ziti	
<b>FRENCH QUARTER</b>	
<b>DUCK CONFIT</b>	<b>\$38</b>
Slow cooked duck leg and thigh, mashed potatoes and vegetables	
<b>CHICKEN DUXELLE</b>	<b>\$30</b>
Stuffed chicken breast with mushroom duxelle breaded and deep fried, topped with a roquefort demi-glace, mashed potatoes and seasonal vegetables	
<b>PORK CHOP NOIR &amp; BLEU</b>	<b>\$32</b>
A cajun spiced 14 oz bone in pork chop slowly roasted and grilled topped with a roquefort demi-glace, mashed potatoes and seasonal vegetables	
<b>SALMON AND RISOTTO</b>	<b>\$32</b>
Filet of fresh salmon grilled topped with lemon caper dill sauce, over risotto and seasonal vegetables.	
<b>LAMB SHANK</b>	<b>\$42</b>
Magra lamb shanks braised in rosemary, white wine and tomato over seasonal risotto	
<b>STEAK AU POIVRE</b>	<b>MKP</b>
14 oz ribeye topped with green peppercorn demi-glace, parmesan herbed fries, garlic truffle aioli	
<b>RISOTTO</b>	<b>\$25</b>
Seasonal vegetable risotto	
<b>SIDES</b>	
Mashed potatoes \$6	
Seasonal vegetables \$6	
Seasonal Risotto \$12	

*Customers need to be aware of the risks involved in consuming raw or under cooked foods*