



SMALL BITES

- BREAD** **\$3**
Brushed with olive oil & parmesan | Add Sauce +\$2
- FOCCACIA** **\$10**
Garlic butter, mozzarella, white cheddar, parmesan, oregano
- GARLIC ROLLS** **\$4**
Four mini garlic rolls | Add Sauce +\$2
- SPREAD PLATTER** **\$24**
Hummus, baba ghanoush, sun-dried tomato, tapenade, crudité, and F&F flatbread .
- CHARCUTERIE BOARD** **\$24**
Mixed tray of cured meats, cheeses & accompaniments, house made bread
- MOZZARELLA MARINARA** **\$10**
Mozzarella fried in homemade breadcrumbs and traditional sauce
- MEATBALL & BURRATA** **\$15**
Three Italian style 2 oz meatballs with homemade tomato sauce, burrata, house made bread
- SEAFOOD STUFFED MUSHROOMS** **\$14**
Crab, salmon, over bechamel, parmesan herbed bread crumb
- PARMESAN FRIES & TRUFFLE AIOLI** **\$12**
Hand cut fries with herbs, parmesan, side of truffle aioli

SALADS *(Choice of homemade dressings: vinaigrette, balsamic, caesar, creamy dill)*
Add chicken \$7.50, Add shrimp \$8, Add salmon \$10

- GREENS & FRESH TOMATO** **SM \$6/LG \$10**
- GREEK** **SM \$7/LG \$12**
Fresh tomato, red onion, feta, kalamata, pepperoncini, oregano
- CAESAR** **SM \$7/LG \$12**
Tossed with family recipe dressing, topped with house croutons, and dusted with parmesan
- CAPRESE** **\$15**
Fresh tomatoes, arugula, marinated burrata, fresh basil, balsamic dressing
- SALMON SALAD** **\$18**
Blackened salmon, mixed greens, tomato, radish, cucumber, candied pecan, creamy dill dressing

PIZZA *Add side salad \$3*

- SOPRANO** **\$14**
Tomato sauce, mozzarella, country ham, picante salami, sopressata salami, oregano
- GARDEN** **\$14**
Tomato sauce, mozzarella, portobello, black olive, pepperoncini, fresh tomato, topped with arugula, drizzled with olive oil
- FARMER TOMMY** **\$14**
Mozzarella, olive oil, country ham, portobello, pepperoncini, oregano
- FRESCA** **\$12**
Tomato sauce, fresh mozzarella, fresh basil

PIZZA (CONTINUED)

- BUFFALO CHICKEN** **\$14**
Creamy dill, mozzarella, buffalo chicken, red onion, white cheddar
- PASTA**
Add chicken \$7.50, Add shrimp \$8, Add salmon \$10
- BAKED ZITI** **\$17**
Sautéed with choice of sauce, then baked with mozzarella Pomodoro (tomato sauce) | Bolognese (meat sauce) | Pink sauce (tomato sauce with touch of cream)
- LINGUINI** **\$15**
Sautéed with your choice of sauce
Fresh Tomato, Garlic & Oil | Alfredo | Pesto
- LASAGNA** **\$19**
Meat sauce, mozzarella, béchamel, ricotta
- SEAFOOD FRANCESE** **\$29**
Garlic, crab, shrimp, red bell pepper, arugula, francese sauce over linguini pasta
- CHICKEN PARMESAN** **\$19**
Chicken breast tossed in parmesan breadcrumbs, fried, topped w/tomato sauce & mozzarella, linguini pomodoro
- EGGPLANT PARMESAN** **\$18**
Breaded sliced eggplant. tomato sauce, mozzarella, side linguini pomodoro

FRENCH QUARTER

- ROASTED SEABASS** **MKP**
Roasted chilean seabass over hummus, topped with cucumber tomatoes salad
- CHICKEN MARSALA** **\$30**
Pan seared chicken thighs, Marsala sauce, side seasonal vegetables, roasted potatoes
- PORK CHOP** **\$32**
14 oz bone in pork chop, dry rubbed, slowly roasted and grilled topped with peach chutney, roasted potatoes and seasonal vegetables
- SALMON AND RISOTTO** **\$32**
Filet of fresh salmon grilled topped with Champagne sauce, over risotto and seasonal vegetables.
- LAMB CHOPS** **\$48**
Two chops grilled, sun-dried tomato spread, chimichurri sauce, roasted vegetables over baba ghanoush
- STEAK FRITES** **MKP**
14 oz ribeye with truffle herbed butter, parmesan herbed fries, garlic truffle aioli
- AUSTRALIAN WAGYU FILET** **MKP**
7oz, pan seared, baba ghanoush, roasted potatoes, chimichurri
- RISOTTO** **\$25**
Seasonal vegetable risotto

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- SIDES**
- Roasted potatoes \$7
 - Seasonal vegetables \$7
 - Seasonal Risotto \$13

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