



SMALL BITES

- BREAD** **\$3**
Brushed with olive oil & parmesan | Add Sauce +\$2
- FOCCACIA** **\$11**
Garlic butter, mozzarella, cheddar, parmesan, oregano
- GARLIC ROLLS** **\$4**
Four mini garlic rolls | Add Sauce +\$2
- CHARCUTERIE BOARD** **\$25**
Mixed tray of cured meats, cheeses & accompaniments, house made bread
- MOZZARELLA MARINARA** **\$10**
Mozzarella fried in homemade breadcrumbs and traditional sauce
- MEATBALL & BURRATA** **\$16**
Three Italian style 2 oz meatballs with homemade tomato sauce, burrata, house made bread
- SCALLOPS THERMIDOR** **\$16**
Francese sauce, parmesan, breadcrumb, tarragon, pita bread
- SEAFOOD STUFFED MUSHROOMS** **\$15**
Crab, salmon, over bechamel, parmesan herbed breadcrumb
- PARMESAN FRIES & TRUFFLE AIOLI** **\$14**
Hand cut fries with herbs, parmesan, side of truffle aioli

PASTA

- Add: Chicken \$8, 7 oz. Salmon \$20, Shrimp \$8, Sausage \$7, Meatball \$9*
- BAKED ZITI** **\$17**
Sautéed with choice of sauce, then baked with mozzarella Pomodoro (tomato sauce) | Bolognese (meat sauce) | Pink Sauce
 - LINGUINI** **\$15**
Sautéed with your choice of sauce
Fresh Tomato, Garlic & Oil | Alfredo | Pesto
 - LASAGNA** **\$19**
Meat sauce, mozzarella, béchamel, ricotta
 - SEAFOOD FRANCESE** **\$30**
Garlic, scallop, shrimp, roasted red pepper, arugula, francese sauce over linguini pasta
 - CHICKEN PARMESAN** **\$20**
Chicken breast tossed in parmesan breadcrumbs, fried, topped w/tomato sauce & mozzarella, linguini pomodoro
 - SALTA BOCCA** **\$20**
Arugula, mushroom, tossed in pink sauce over ziti, toasted breadcrumb
 - CHICKEN SCARPARELLO** **\$24**
Bone in chicken, garlic Francese sauce, pepperoncini, kalamata olives, italian sausage, over ziti pasta
 - EGGPLANT PARMESAN** **\$19**
Breaded sliced eggplant, tomato sauce, parmesan, mozzarella, side linguini pomodoro

SALADS *(Choice of homemade dressings: vinaigrette, balsamic, caesar, creamy dill)*
Add: Chicken \$8, Shrimp \$8, 7 oz. Salmon \$20, Sausage \$7

- GREENS & FRESH TOMATO** **SM \$6/LG \$10**
- GREEK** **SM \$7.50/LG \$13**
Fresh tomato, red onion, feta, kalamata, pepperoncini, oregano
- CAESAR** **SM \$7.50/LG \$13**
Tossed with family recipe dressing, toasted breadcrumb, and dusted with parmesan
- TOMATO & BUFFALA** **\$15**
Fresh tomato, arugula, basil, marinated burrata with balsamic dressing
- CROQUETTE SALAD** **\$18**
Crab & salmon croquette, mixed greens, tomato, radish, cucumber, candied pecan, creamy dill dressing

PIZZA *Add side salad \$4*

- TRIO** **\$14**
Tomato sauce, mozzarella, Italian sausage, bacon, country ham
- GARDEN** **\$14**
Tomato sauce, mozzarella, mushroom, black olive, pepperoncini, fresh tomato, red onion, topped with arugula, drizzle of olive oil, oregano
- FARMER TOMMY** **\$14**
Mozzarella, olive oil, country ham, mushroom, pepperoncini, oregano
- FRESCA** **\$12**
Tomato sauce, fresh mozzarella, fresh basil
- PESTO** **\$14**
Pesto, chicken, artichoke, sundried tomato, mozzarella

F&F ENTREE

- HALF FRIED CHICKEN** **\$32**
Honey chilli truffle butter sauce, collard green mac & cheese
- SALMON** **\$35**
Filet of fresh salmon, roasted red pepper chimichurri sauce, over risotto Milanese, seasonal vegetable
- PORK CHOP** **\$35**
14 oz pork chop, bourbon mushroom sauce, collard green mac & cheese
- DUCK CONFIT** **\$36**
Duck leg and thigh over risotto Milanese, seasonal vegetable
- STEAK FRITE** **MKP**
14 oz prime ribeye, roasted pepper chimichurri sauce, parmesan herbed fries, garlic truffle aioli
- RISOTTO MILANESE** **\$27**
Aged Arborio rice, saffron, parmesan, white wine, seasonal vegetable

SIDES

Collard Greens \$8 | Seasonal Vegetables \$8 | Collard Mac & Cheese \$10

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