

VOYAGE TO ITALY

Special Menu Series

(AVAILABLE FROM 4:00 PM UNTIL CLOSING)

SOUP

ITALIAN WEDDING ~ ORZO PASTA. PETITE
MEATBALLS. SPINACH. (cup) 4.5 (bowl) 6.5

SALAD

MIXED GREENS ~ TOMATOES . BALSAMIC. 5/7

SMALL PLATES & SHAREABLES

ANTIPASTO PLATTER ~ 9 (suitable for one or two)

FRESH, WHOLE MILK MOZZARELLA, MARINATED OLIVES, ARTICHOKE & PEPPEROCINI. GENOA
SALAMI. PROSCIUTTO. PANZANELLA BREAD SERVICE

CAPRESE 8

E.V.O.O. SLICED MOZZARELLA & ROMA TOMATOES. BALSAMIC REDUCTION. FRESH BASIL. SEA SALT.
FRESH CRACKED PEPPER. CROUTON.

GRILLED POLENTA CAKES 8

WHITE CORN POLENTA. MASCARPONE AND GRANO PADANO CHEESE. SERVED WITH HOUSE
MARINARA .
(4 PCS.)

BRUSCHETTA 8

SERVED ON GRILLED, RUSTIC ITALIAN BREAD. MOZZARELLA. FRESH TOMATOES BASIL.
BALSAMIC REDUCTION. IMPORTED OLIVE
OIL. (4 PCS.)

ENTREE 12

FETTUCINE ALFREDO ~ CLASSIC CREAM SAUCE WITH GARLIC & AGED PARMESAN CHEESE.
ADD CHOPPED, GRILLED CHICKEN BREAST +3

DESSERT SPECIAL 6

ZEPPOLE ~ FRIED, ITALIAN PASTRY. POWDERED SUGAR. ESRESSO CARAMEL. VANILLA BEAN
ICE CREAM. (4 PCS.)

WINE

Santa Margherita, Pinot Grigio, 2016 (Italy)
4.5 (1/2 POUR) 8 (FULL POUR)

Chateau Ste Michelle, Indian Wells. Cabernet Sauvignon 2016 (WA)
3.75 (1/2 POUR) 7 (FULL POUR)