

## Zuppa & Antipasti

### Zuppa di Minestrone (Bowl)

Chef Maria's Recipe with Fresh Vegetables, House-Made Sausage, White Beans & Pasta

### Appetizers Ample "To Share"

#### Ravioli Fritti

Meat Ravioli Lightly Breaded, Flash Fried & Served with Chef Maria's Marinara Sauce

#### Fresh Grilled Vegetables GF

Grilled Zucchini, Broccoli, Portabella Mushrooms & Sweet Peppers with Olive Oil & Garlic

#### Bruschetta 3 for \$11 5 for \$16

Fresh Tomato & Basil **or** Grilled Eggplant

#### Funghi di Maria

Fresh Mushroom Caps Filled with House-Made Sausage, Broiled in Herb Butter Cream Sauce

#### Calamari Fritti

Marinated, Lightly Breaded, Flash Fried & Served with Chef Maria's Marinara Sauce

#### Shrimp Cocktail GF

Jumbo Chilled Prawns Served with House-Made Cocktail Sauce

#### Antipasto Classico GF

Chef's Choice of Imported Italian Cold Cuts & Cheeses with Olives, Roasted Peppers, Dried Figs, Almonds & Dates

#### Bootlegger Hot Mixed Antipasto

Prawns Scampi Style, Calamari & Meat Ravioli Fritti Served with Chef Maria's Marinara Sauce

#### Braised Pork Neck Bones

With Pepperoncini & Capers in a Light Broth Served with Grilled Ciabatta Bread

#### Mussels Fra Diavolo GF

Sautéed in Wine and Served Mild, Medium or Hot in Spicy Marinara Sauce

#### Escargot di Maria

Escargot in Mushroom Caps Broiled in Chef Maria's Herb Butter and Wine

#### Prawns Scampi Classic

Jumbo Prawns Sautéed in Chef Maria's Herb Butter

GF - Gluten Free V - Vegan

## Insalata

**\$8** **Insalata di Casa** <sup>V</sup> **\$9**  
Spring Mix, Tomatoes, Cucumbers & Garbanzo Beans with Chef Maria's Italian Dressing

**\$12** **Insalata di Caesar** **\$12**  
Chopped Romaine, Imported Parmesan Cheese & House-Made Rustic Croutons with Caesar Dressing

**\$14** **Iceberg Wedge** **\$13**  
Crispy Pancetta, Scallions, Red Onions, Hard-Boiled Egg & Tomato with Chef Maria's Bleu Cheese Dressing

**\$16** **Mozzarella Caprese** <sup>GF</sup> **\$15**  
Fresh Tomatoes, Fresh Mozzarella, Shaved Red Onion & Fresh Basil with Balsamic Reduction & Olive Oil

**\$16** **Insalata Lorraine** <sup>GF</sup> **\$17**  
Red Belgian Endive, Spring Mix, Shaved Pear, Candied Walnuts & Gorgonzola Cheese with Balsamic Vinaigrette & Drizzled Balsamic Reduction

**\$20** **Bistecca Salad\*** <sup>GF</sup> **\$26**  
Pan Seared Beef Top Sirloin over Spring Mix, Romaine, Cherry Tomatoes, Kalamata Olives, Red Onion, Gorgonzola Cheese & Shaved Carrot with Balsamic Vinaigrette

### Add to the Above Salads

**Chicken \$7 Salmon \$10 Jumbo Prawns \$6 each**

### Al Lato

**\$16** **Fresh Italian Zucchini** <sup>GF</sup> **\$8**  
Sautéed with Olive Oil, Garlic & Herbs

**\$17** **Mixed Greens** <sup>GF</sup> **\$8**  
Sautéed Broccoli, Spinach & Onions with Olive Oil & Garlic

**\$17** **Fresh Grilled Vegetables** <sup>GF</sup> **\$14**  
Grilled Zucchini, Broccoli, Portabella Mushrooms & Sweet Peppers with Olive Oil & Garlic

**\$20** **Fresh Broccoli** <sup>GF V</sup> **\$9**  
Grilled with Garlic and Olive Oil

**\$9** **Fresh Spinach Aglio e Olio** <sup>GF</sup> **\$9**  
Sautéed in Olive Oil and Garlic

**\$12** **Saffron Risotto** <sup>GF</sup> **\$12**  
Creamy Italian Rice with Saffron