

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

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 & Served Mild, Medium or Hot in Spicy Marinara Sauce

Escargot di Maria

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

Prawns Scampi Classic

Jumbo Prawns Sautéed in Chef Maria's Herb Butter

GF - Gluten Free V - Vegan

Insalata

\$9 **Insalata di Casa** V \$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** \$14

Crispy Pancetta, Scallions, Red Onions, Hard-Boiled Egg & Tomato with Chef Maria's Bleu Cheese Dressing

\$16 **Mozzarella Caprese** GF \$15

Fresh Tomatoes, Fresh Mozzarella, Shaved Red Onion & Fresh Basil with Balsamic Reduction & Olive Oil

\$16 **Insalata Lorraine** GF \$17

Red Belgian Endive, Spring Mix, Shaved Pear, Candied Walnuts & Gorgonzola Cheese with Balsamic Vinaigrette & Drizzled Balsamic Reduction

\$20 **Bistecca Salad*** GF \$26

Pan Seared Beef Top Sirloin over Spring Mix, Cherry Tomatoes, Kalamata Olives, Red Onion, Gorgonzola Cheese & Shaved Carrot with Balsamic Vinaigrette

Add to the Above Salads

Chicken \$8 Salmon \$12 Jumbo Prawns \$6 each

Al Lato

\$16 **Fresh Italian Zucchini** GF V \$8

Sautéed with Olive Oil, Garlic & Herbs

\$17 **Mixed Greens** GF \$8

Sautéed Broccoli, Spinach & Onions with Olive Oil & Garlic

\$17 **Fresh Grilled Vegetables** GF \$14

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

\$20 **Fresh Broccoli** GF V \$9

Grilled with Garlic & Olive Oil

\$20 **Fresh Spinach Aglio e Olio** GF V \$9

Sautéed in Olive Oil & Garlic

\$12 **Saffron Risotto** GF \$12

Creamy Italian Rice with Saffron