

Dinner Menu Take-Over

May 25, 2022

A la Carte, priced as indicated

Small Plates

Arancini \$14

Meatball and cheese stuffed rice balls breaded and fried with marinara sauce

Adult Cheesy Sticks \$12

Provolone, Calabrian chili, pepperoni, breaded and fried with marinara dipping sauce

Blistered Tomato Pasta \$12

Fresh bucatini, blistered cherry tomatoes, guanciale, garlic, basil, parmesan cheese

Burrata & Vegetables \$11

Burrata cheese, asparagus, radishes, baby kale from Eli's Homestead, olive oil, basil

Entrées

Veal Marsala \$26

Breaded veal cutlets pan fried with cremini mushrooms, marsala cream sauce

Chicken Parmesan \$24

Breaded chicken, marinara sauce, provolone and parmesan cheeses, arugula salad

Cheese Ravioli \$21

Cheese stuffed ravioli with marinara sauce, parmesan cheese

Steak Pizzaioli \$30

New York strip steak with onions, peppers and tomatoes

Sweet Treats

Tiramisu \$10

Ladyfingers soaked in coffee with layers of sweet whipped mascarpone and cream.

Bomboloni \$10

Fried sugared doughnuts with Nutella filling



*Consuming raw or undercooked foods may cause illness.