

# APPETIZERS

- Octopus and Sicilian style potatoes, black olives and parsley garlic vinaigrette
- Arugula salad with prosciutto, fresh mozzarella, tomato and dried fruit, balsamic vinaigrette
  - "Caprese" salad with tomato, Mozzarella cheese and green pesto
- Lettuce heart, marinated artichoke and confit eggplant with balsamic vinaigrette

# SOUP

Minestrone: tomato, onion, chicken broth, pasta, celery and potatoes

# *"FOCACCIA" SANDWICH*

Chicken breast focaccia club sandwich

Grilled turkey focaccia, spinach and fresh mozzarella cheese

# PASTAS

Spaghetti, penne rigate, farfalle or fettuccini\*

\*GLUTEN FREE PASTA AVAILABLE

AVAILABLE SAUCES TO MATCH YOUR PASTA:

- Pomodoro
- Green or red pesto sauce
- Bolognese ground beef
- Alfredo with mushroom and chicken
- Arrabiata

FOUR CHEESES Blue, parmesan, mozzarella and provolone

# PIZZAS

MARGHERITA Tomato sauce, fresh tomato, Mozzarella cheese and oregano

<u>COUNTRY-SIDE</u> Tomato sauce, fresh tomato, grilled vegetables, black olives, mozzarella cheese and oregano

<u>4 SEASONS</u> Tomato sauce, mushrooms, artichoke, york ham, pepperoni, black olives, mozzarella and oregano

<u>PEPPERONI</u> Tomato sauce, pepperoni and Mozzarella cheese

<u>YEAH MAN!</u> Tomato sauce, jerk sausage, pepperoni, bell pepper and onions stew, fried plantain

# MAIN COURSES

<u>MEAT</u>

 Chicken breast with lime and thyme accompanied with white rice

Traditional beef lasagna with vegetables and Mozzarella cheese

#### FISH AND SEAFOOD

- 𝕙 ♠ Grilled red tuna with bell peppers, garlic and parsley
- ⊗ ♦ Salmon filet with basil virgin sauce

### DESSERTS

- "Arabica" coffee traditional tiramisu
- Seasonal fruit soup with almond biscotti
- Limoncello cream with "baci de dama" cookie
- Stracciatella ice cream with chocolate sauce and raisin cookie

• These are healthy dishes which help in maintaining a balanced diet

- These are gluten free dishes
- This dish contains dairy and/or milk

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# WHOLE FOOD Plant- based menu

# APPETIZERS

• Sicilian potato salad in garlic and parsley salad, black olives

𝔅 ♠ ♂ Caprese salad with tomato, mozzarella cheese and green pesto

# *"FOCACCIA" SANDWICH*

• Spinach and fresh Mozzarella cheese Focaccia with potatoes and curry sauce

### SOUP

• Tomato soup with thyme and extra virgen olive oil

## MAIN COURSES

### PASTA\*

• Spaghetti, penne rigate, farfalle or fettuccini

• Green and red pesto sauce, napolitan tomato, putanesca, arrabiata, four cheeses or mushroom Alfredo sauce

\*GLUTEN FREE PASTA AVAILABLE

# PIZZAS

- MARGHERITA Tomato sauce, fresh tomato, Mozzarella cheese and oregano
- <u>COUNTRY-SIDE</u> Tomato sauce, fresh tomato, grilled vegetables, balck olives, mozzarella cheese and oregano

#### • <u>VEGETARIAN PIZZA</u>

Tomato sauce, mozzarella cheese, black olive, mushroom, red bell pepper, arugula, red onion with fresh arugula leaves

- These are healthy dishes which help in maintaining a balanced diet
- These are gluten free dishes
- This dish contains dairy and/or milk

