

Italian Bistro

BY INDULGE GOURMET

salads

Served with artisan bread

CAESAR

Romaine, fresh parmesan, garlic croutons, anchovy

CAPRESE

Heirloom tomatoes, burrata, pesto and balsamic syrup (seasonal)

ANTIPASTO

Roasted red peppers, artichoke hearts, olives, parsley, peperocinis, pickled red onion, cherry tomatoes, parmesan cheese and red wine vinaigrette

entrees

HOMEMADE ITALIAN STYLE MEATBALLS

With fresh pasta, house made marinara and shaved parmesan

CHICKEN PARMESAN

With fresh mozzarella and house made marinara

SPAGHETTI ALLA CARBONARA

With bacon, Parmesan cheese fresh herbs and creamy egg sauce

PAPPARADELLE WITH OSSO BUZO RAGU

Rich and earthy sauce over fresh pasta with shaved parmesan

ANGEL HAIR PASTA WITH PRAWNS

Creamy gremolata sauce with garlic, parsley, lemon zest and shaved parmesan

ITALIAN BREADCRUMB CRUSTED COD

With capers, red peppers, cherry tomatoes and lemon butter wine sauce

LASAGNA

Layers of fresh lasagna pasta and spinach, beef, ricotta and mozzarella

BAKED STUFFED PASTA SHELLS

With herb roasted chicken and creamy gorgonzola sauce

small plates

FRIED RAVIOLI

With pesto and lemon cream sauce

KALE AND PESTO SPAGHETTI

With shaved parmesan

FETTUCCINE ALFREDO

garnished with fresh parsley

GRILLED VEGETABLES

Eggplant, squash, asparagus and red onion with herb vinaigrette

FRIED EGGPLANT PARMESAN

With marinara sauce

GREEN BEANS

garlic oil, caramelized shallots, parsley, pancetta and pine nuts

BROCCOLI RABE

garlic, red pepper flakes and parmesan

Signature Desserts

TIRAMISU

RICOTTA CHEESECAKE WITH FRESH BERRY SAUCE

ITALIAN LEMON CREAM CAKE