**ANTIPASTO**

**Italian Antipasto Platter** small $21 large $42
“Not just a meal, it’s a memory.”
A variety of imported cheeses, olives and meats, grilled and marinaded seasonal vegetables, stuffed peppers and assorted tapas. Served with freshly baked focaccia. (Add $1.95 for gluten free) & dipping oil. A feast for two.

**Cheese Board** $19
A changing variety of six of the world’s finest cheeses served with a selection of condiments and freshly baked focaccia.

**Tre Formaggio** $10
Three cheeses: asiago, havarti and provolone, served with toasted almonds, dried fruit and crostini.

**Garden Salad** $13
Organic mixed greens, baby heirloom tomatoes, superfod slow, sunflower kernels. Choice of balsamic vinaigrette or parmesan-peppercorn ranch. Add chicken or smoked salmon for $5

**Bread & Oil** $6 (Gluten Free $8)
Freshly baked focaccia served with balsamic and rosemary dipping oil.

**Pepper Delights** $5 / order of two
Cherry peppers stuffed with prosciutto and provolone, served over lightly dressed greens.

**Olive Boat** $12
A variety of imported olives from Italy, France and Spain.

**Side of Pasta Salad** $5

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**FOCACCIA PANINI**

Large Italian sandwiches on freshly baked focaccia bread, grilled and served with a side of pasta salad or kettle chips.
Upgrade to a side salad for $4. Substitute Gluten Free bread for $2 (half size only)

**Portobello or Turkey** $13 / $16
Marinated organic portobello mushrooms OR oven roasted turkey breast, provolone and sweet roasted red peppers, topped with basil pesto.

**Grilled Cheese** $11 / $14
Melted provolone, cheddar & Danish havarti. Add gorgonzola, brie, organic tomatoes OR roasted red peppers for $1/$2 each.

**Rosemary Chicken** one size $13
Grilled chicken breast, fresh rosemary aioli, fresca mozzarella, roma tomatoes, extra virgin olive oil, salt and pepper. Add gorgonzola & red pepper flakes for $2

**The Sausage** one size $13
“Uncle Jo Sepe’s” hoagie style Italian sausage topped with roasted red peppers, parmesan and provolone cheeses, and marinara sauce.

**Spicy Capicola, Fontina & Fig** $13 / $16
Spicy capicola, fontina fontal, cipollini onion-fig jam and extra virgin olive oil.

**The Guido** $13 / $16
Four types of meat (capicola, sopressata, genoa and pepperoni) piled high, with provolone, lettuce and tomato and topped with basil pesto. Add hot pepper Giardinara $.5/$1 SERVED COLD

We encourage splitting whole sandwiches.
Add $3 to the cost of a whole and receive 2 half sandwiches on 2 plates with 2 sides of pasta salad.

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**BEVERAGE**

Not recommended. Drink wine!

**Unsweetened Iced Tea** $3
**Fountain Drinks (Pepsi products)** $3
**San Pellegrino** $4
**Limonata/Aranciata/Aranciata Rossa/Pompelmo** $4
**Organic Milk / Chocolate Milk** $3