

## ANTIPASTO

### FEATURED BRUSCHETTA

Toasted slices of sourdough baguette topped with a combination of freshly diced tomato, onions, garlic & basil in Sicilian extra virgin olive, balsamic vinaigrette and Parmigiano Reggiano. Served with fresh arugula drizzled with balsamic reduction and Peruvian peppers. \$10

### STUFFED FLATBREAD

Italian style folded flatbread filled with a feisty feta cheese spread. Served with a side of Sicilian extra virgin olive oil and an olive medley on a bed of arugula. \$11

### MIXED CHEESE AND FRUIT PLATE

Chef's choice of featured cheeses, fresh fruits, dried fruits, nuts, jams, and crackers.  
Portion for up to four people. \$15

### CHARCUTERIE AND CHEESE PLATE

Chef's choice of featured meats and cheeses, Served with olives, pickles, mustard, honey, and crackers.  
Portion for up to four people. \$15

### BURRATA CHEESE PLATE

Fresh Pesto, tomatoes, and arugula. Topped with a Balsamic glaze and olive oil. Served with fresh baked crustinis.  
Portion for up to four people. \$11.50

### STUFFED MUSHROOMS (NEW)

Mushrooms stuffed with a blend of cheeses and a mix of shallots and garlic deglazed in Gewurztraminer wine. \$9.75

### HUMMUS PLATE (NEW)

Homemade hummus with Chef's choice of flavor and fresh veggies. Served with fresh oven baked Pita Bread triangles.  
Portion for one to two people. \$8

## DOLCI

### CRANBERRY DELIGHT

A simple but delightful treat consisting of slices of a cranberry goat cheese portioned over crispy cinnamon almond brittle cookies. \$6

### MINI MACAROONS

A colorful assortment of six miniature macaroon cookies in a variety of flavors \$6

### CHOCOLATE TRUFFLE ASSORTMENT

A chocolate mix of six different flavored truffles. \$6

### TIRAMISU

A traditional Italian dessert consisting of Marscarpone cheese filling, ladyfinders that have been skillfully soaked in espresso that has a touch of liqueur and then finished with a dusting of cocoa powder. \$7

## PIZZE

### AMERICANA

House-made Italian San Marzano tomato sauce, Bacio mozzarella blend, sliced pepperoni, Parmigiano Reggiano and fresh herbs. \$13

### MARGHERITA

House-made Italian San Marzano tomato sauce, Bacio mozzarella blend, sweet basil, cherry tomatoes and garnished with Sicilian extra virgin olive oil. \$13

### WILD MUSHROOM & SAUSAGE

House-made Italian San Marzano tomato sauce, Bacio mozzarella blend, Italian sausage, wild mushroom medley, fresh herbs and garnished with Parmigiano Reggiano. \$15

### CHICKEN ALFREDO

Creamy alfredo sauce, Bacio mozzarella blend, diced roasted chicken breast, julienned red onions and garnished with Parmigiano Reggiano. \$15

### PROSCIUTTO & PINEAPPLE (NEW)

Buttery prosciutto, fresh arugula, and house-made Italian San Marzano tomato sauce. Then topped with Bacio mozzarella and pineapple. \$14

### PANCETTA E SALAME

House-made Italian San Marzano tomato sauce, Bacio mozzarella blend, sliced Genoa salami, apple wood smoked bacon, cherry tomatoes, wild mushroom medley, Parmigiano Reggiano topped crust drizzled with balsamic glaze. \$15

### GREEK STYLE (NEW)

A light and flavorful pizza with an olive oil brushed crust and topped with tomatoes, red onions, Kalamata olives, roasted red peppers, and feta cheese. \$13

### ITALIAN MEATLOVERS PIZZA (NEW)

Savory pepperoni, salami, sausage, House-made Italian San Marzano tomato sauce and Italian seasoning topped with fresh Bacio mozzarella. \$15

### PEAR GORGONZOLA (NEW)

Brushed olive oil crust and topped with a sweet and salty combination of pear, Gorgonzola cheese, caramelized onions, walnuts and a drizzle of Minnesota honey. \$13

### TOSCANO

House-made Italian San Marzano tomato sauce, Bacio mozzarella blend, Italian sausage, Kalamata olives, roasted red peppers and julienned red onions. \$14