

SALADS

Insalata di Giulio \$8
Classic ENTREZ Caesar salad

Organic Insalata di Arugula \$8
Organic arugula salad with shaved parmigiano reggiano and
drizzled with Pom vinaigrette

Mista di Campo \$8.50
Mixed greens, cherry tomatoes, carrots, olives with a
balsamic vinaigrette and ricotta cheese Crostini

CHOOSE YOUR PASTA

Choose your own pasta and sauces.

RAVIOLI \$7.25
Wild Mushrooms
Artichoke
Ricotta and Spinach
Pumpkin
Chicken and Pesto
Braised Short Ribs

SHORT PASTA \$6.50
Gnocchi di Patate4 Cheese Tortellini

LONG PASTA \$5.25
Tagliatelle
Spaguetti
Bucattini
Linguettini
Papardelle

PASTA-OTHER SHAPES \$5.95

Penne

Spinach Penne

Whole Wheat Penne

Whole Wheat Fusilli

Gluten Free Fusilli

Gemelli

CHOOSE YOUR SAUCES

Pomodoro Tuscan

Tomato sauce with fresh tomatoes, garlic, onion, basil and extra virgin olive oil

Arrabbiata

Classic spicy tomato sauce with garlic and chile peppers

Pesto alla Genovese

Classic pesto with basil, garlic and Parmesan

Aglione

Peperoncino, garlic, extra virgin olive oil, and red pepper flakes with parmegiano

Primavera

Fresh tomatoes, broccoli, green peas, fresh spinach and garlic with extra virgin olive oil, basil and white wine

Italian Sausage and Bell Peppers

Spicy Tuscan sausage, with peppers, garlic, onions and ripe tomatoes

4FORMAGGI

Four Italian cheeses and seasonal fresh herbs

Funghi

A selection of wild mushrooms with cream and a touch of garlic

ENTREES

Lidia's Eggplant \$12

Sliced Eggplant with classic tomato sauce and Parmegiano Regiano, served with Capellini pasta

Olivia's Baked Chicken Parmesan \$14

Lightly fried Chicken Scaloppini baked with tomato sauce topped with Parmesan and Mozzarella cheese, served with Capellini tossed with Pomodoro sauce

Petite Angus Steak Frites \$18

Grilled Marinated dry aged skirt steak with homemade French fries, Bordeaux & balsamic sauce