Intermezzo proudly serves the freshest ingredients in every dish.

Starters

Portabella Mushroom Tower \$8.95

Roasted Portabella Mushrooms, Roasted Red Peppers, Goat Cheese

Roasted Red Pepper Bruschetta \$7.95

Artisan Olive Oil, Balsamic Vinegar, House made Mozzarella, House made Bread

Bruschetta \$7.95

Tomatoes, Scallions, House made Mozzarella, House made Bread

Garlic Braided Twists \$4.25

Garlic, Herbs, Artisan Olive Oil

Roasted Red Pepper Hummus \$9.25

Served with our house made bread

Ricotta and Goat Cheese Crostini \$8.95

Basil, Lemon Peel, House made Bread

Corn Dip \$8.75

Served with tri color tortilla chips

Soup

Chicken Vegetable \$4.95

Vegetable with Pesto \$4.95

Bean Soup \$4.95

Salads

Shopska \$7.75

Tomatoes, Cucumbers, Peppers, Onions, Grated Feta Cheese

Antipasto \$9.85

Assorted Meats, House made Mozzarella, Olives, Roasted Red Peppers, Artisan Olive Oil and Balsamic Vinegar

Intermezzo Salad \$4.25

Mixed Greens, Tomatoes, Onions, Cucumbers, Balsamic Vinaigrette

Mediterranean Chicken Salad \$11.25

Mixed Greens, Feta Cheese, Green Peppers, Black Olives, Sun-Dried Tomato Dressing

Spinach Salad \$7.75

Tomatoes, Bacon, Carrots, Mustard Vinaigrette

Sandwiches

All sandwiches prepared on hickory wood burning grill served on house made bread, with a choice of house salad, roasted potatoes or sautéed vegetables

Grilled Chicken \$9.25

Chicken Breast, Sundried Tomato Pesto, Goat Cheese, Lettuce, Tomato

Smoked Gouda Burger \$9.25

Ground Beef, Onions, Smoked Gouda, lettuce, Tomato, Dijon Mustard, Ketchup

Turkey Burger \$9.25

Ground Turkey, Lettuce, Tomato, Onion, Intermezzo Specialty Sauce

Wood Grilled Vegetable Sandwich \$8.95

Squash, Portabella Mushrooms, Asparagus, Zucchini, Tomatoes, Goat Cheese

Grilled Steak Sandwich\$10.95

Caramelized Onions, Basil Goat Cheese Spread

Chicken Salad Sandwich \$9.25

Tomatoes, Grapes, Onions, Mixed Greens

Pastas

Blackened Chicken Pasta \$12.95

Blackened Chicken, Broccoli, Onions, House made Fettuccini Cream Sauce

Bolognese \$12.95

Ground Beef, Onions, Mushrooms, Tomato Sauce, House made Spaghetti

Grilled Vegetable Pasta \$12.95

Zucchini, Squash, Onions, Asparagus, Red Pepper, and House made Fettuccini, Seasoned Olive Oil Dressing

Chicken and Vegetable Pasta \$13.25

Chicken, Zucchini, Squash, Roasted Red Peppers, Onions, and House made Fettuccini, Cream Sauce

Carbonara \$13.25

Prosciutto, Onions, Egg, Scallions, and House made Spaghetti

House made Ravioli \$12.95

Sun-Dried Tomatoes, Onions, Spinach, Ricotta, Tomato Cream Sauce

Desserts

Crepes \$6.95

Filled with Bananas, Strawberries, Hazelnut Milk Chocolate

Crème Brulee \$6.95

Tiramisu \$6.95

Home made with Kahlua and Grand Marnier

*Contains or may contain raw or undercooked ingredients.

[&]quot;Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness".

Pizza available in ten and sixteen inches **Quattro Formaggi \$11.50 ten inches**Four Cheeses, Mozzarella, Parmesan, Provolone, Romano

Pomodoro Diversi \$11.50 ten inchesSundried Tomatoes, Mushrooms, Mozzarella, Romano Cheese

Capriccioso \$12.50 ten inches \$19.50 sixteen inches Mozzarella, Pepperoni, Beef, Italian Sausage, Ham, Bacon

Pepe ed Olive \$11.50 ten inches \$17.50 sixteen inchesGround Beef, Mozzarella, Romano Cheese, Green Peppers, Black Olives

Milanese \$12.50 ten inches \$17.50 sixteen inches
Grilled Chicken, Mozzarella, Romano Cheese, Red Onions

Margherita \$11.95 ten inches \$17.50 sixteen inches
Tomatoes, House made Mozzarella, Basil, Olive Oil

Wood Grilled Fungi \$11.50 ten inchesPortabella, Button, Oyster Mushrooms, Mozzarella, Basil

Intermezzo Supreme \$12.50 ten inches \$19.50 sixteen inches
Italian Sausage, Pepperoni, Mushrooms, Onion, Tomatoes, Green
Peppers, Black Olives

Garden Fresh \$12.50 ten inchesBroccoli, Mushrooms, Onions, Tomatoes, Spinach, Smoked Gouda

Spinach Supreme \$11.50 ten inchesSpinach Sautéed in Garlic, Ricotta, Mozzarella Cheese, Mushrooms

Chicken Florentine \$13.00 ten inchesSpinach, Feta Cheese, Bacon, Tomatoes, Mozzarella, Olive Oil

Grilled Veggie Pizza \$ 13.00 ten inches \$22.00 sixteen inches Mozzarella, Squash, Zucchini, Roasted Red Peppers, Asparagus, Onions, Tomatoes, Goat Cheese

Traditional Serbian Dishes & Entrees

Eggplant Musaka \$11.95

Eggplant, Ground Beef, Onions, Tomato Sauce

Ground Beef Burek or Cheese and Spinach Burek \$11.95

House made Fillo Dough, Ground Beef, Onions or Cheese, Spinach served with a side salad with Balsamic Glaze

Sarma (Cabbage Rolls) \$11.95

Ground Beef, Rice, Bacon, Spices, House made Bread

Piroska (Balkan Style Stuffed Pizza) \$11.95

Ham, Mushrooms, Mozzarella, Ricotta Cheese, Sour Cream

Stuffed Peppers \$11.95

Ground Beef, Rice, Onions, Tomato Sauce, House made Bread

Pork Stew \$ 12.95

Carrots, Celery, Green Peppers, Mushrooms, Garlic, Onions, Mashed Potatoes

Becka Snicla (Wienerschnitzel) \$ 13.25

Breaded Pork Tenderloin, Skillet Potatoes, Creamed Spinach

Karadjordjeva \$13.95

Pan Seared Schnitzel rolled with Ham, Kajmak, Skillet Potatoes, and Tartar Sauce

Lasagna \$10.95

Ground Beef, Onions, Béchamel Sauce

Veggie Lasagna \$10.95

Zucchini, Squash, Onions, Portabella Mushrooms, Spinach, Mozzarella Cheese, Tomato Sauce

Grilled Eggplant \$11.95

Goat Cheese, Tomato, Red Onions, Balsamic Vinegar, Basil Oil

Beverages

Coke, Diet Coke, Ginger Ale, Sprite, Tonic, Lemonade, Iced Tea, \$2.00

Panna, Pellegrino \$3.00 Red Bull \$5.00 Tazo Tea's \$2.50

Coffee

Espresso \$3.00 Cappuccino\$ 4.00 Latte \$4.00 Coffee \$2.25 Decaf Coffee \$2.25

Beer

Draught:	1 6oz	20oz
Stella Artois (5.0%)	\$4.00	\$5.00
Yuengling (4.4%)	\$3.00	\$4.00
Bell's Double Cream Stout (6.1%)	\$5.00	\$6.00
Highland Gaelic Ale (5.8%)	\$4.00	\$5.00
Duck Rabbit (Porter) (5.7%)	\$5.00	\$6.00
Rotating Tap	\$5.00	\$6.00
Fat Tire (5.2%)	\$5.00	\$6.00
Blanche De Bruxelles(4.5%)	\$5.00	\$6.00
Bell's Two Hearted Ale (7%)	\$5.00	\$6.00
Dirty Bastard (8.5%)	\$5.00	\$6.00
Trios Pistoles (9.0%)	\$5.00	\$6.00

Bottle:

Budweiser, Bud Light, Miller Light, Michelob Ultra, Coors Light \$3.00

Newcastle, Corona, Blue Moon \$4.00

Guinness, Beck's Non-alcoholic, Samuel Smith (Oatmeal Stout) Samuel Smith (Lager), Erdinger, Xingu (Black Beer), Arrogant Bastard Ale (Oaked), Rogue (Dead Guy Ale) \$5.00

Young's (Double Chocolate Stout) Ayinger (Brau-Weizen), \$6.00

Orval (Trappist ale) (6.9%) \$7.00

All Parties six or more 20% Gratuity added