

BEGINNINGS

EXOTIC MUSHROOM BRUSCHETTA

Sauteéd exotic mushrooms, Parmesan & Fontina cheeses on toasted flatbread **\$7**

DUCK TACOS

Three petite tacos with tender pulled duck confit, fresh mango, pineapple & fresh sliced jalapeños **\$8**

ROASTED BEETS

Roasted fresh organic beets with Chèvre goat cheese, petite arugula, toasted walnuts, & tangerine vinaigrette **\$8**

SPINACH & RICOTTA EMPANADAS

Three petite spinach & ricotta filled pastries with black bean garlic sauce **\$7**

EGGPLANT ROLLITO

Herbed goat cheese rolled inside warm roasted eggplant with fresh basil, oven dried tomatoes & spicy piri piri sauce **\$7**

HOUSE SALAD

Tomatoes, cucumbers, onions. And mozzarella cheese, over bed of mixed greens with balsamic vinaigrette **\$8**

GREEK SALAD

Tomatoes, cucumbers, onions, and feta cheese, Kalamata olives, and pepperoncini over bed of mixed greens with balsamic vinaigrette. **\$8.50**

MIDS

EGGPLANT PARMESAN

Fresh eggplant, sliced and battered, and fried to perfection! Served with marinara sauce over a choice of spaghetti or ziti **\$10.99**

CHICKEN PARMESAN

Boneless breast tenderized with marinara sauce and Mozzarella over a choice of spaghetti or ziti **\$10.99**

LASAGNA

Layered pasta with Ricotta, sausage, veal, and house beef recipe **\$10.99**

SAUSAGE, PEPPERS, AND ONIONS

Mild Italian style sausage with crisp green peppers and sautéed onions with your choice of spaghetti or ziti **\$10.99**

MEABALL SEGUNDO-STYLE

Our signature dish made with our house recipe beef and ground pork, seasoned to perfection **\$10.99**

ENDINGS

TORTA DE CHOCOLATE

Flourless chocolate cake made with Venezuelan cacao chocolate & Godiva espresso ganache **\$7**

COCONUT FLAN

Silken textured coconut milk custard floating in sweet caramel **\$7**

**Ask your server
for the desert of the day!**