

Salads & Platters

CEASAR SALAD	7.50
Tender young leaves of romaine tossed with Caesar dressing and parmesan cheese. Sprinkled with freshly ground black pepper and crunchy croutons.	
GOLDEN BEET AND GOAT CHEESE	8.15
Endive and organic baby mixed greens tossed with house vinaigrette.	
WARM CHEVRE SALAD	8.15
Organic baby mixed greens tossed with house vinaigrette and topped with slices of pear, toasted pecans & warm goat cheese.	
SALAD NIÇOISE	8.15
Organic baby mixed greens tossed with vinaigrette and topped with tuna, potatoes & green beans. Garnished with cornichons and Niçoise olives.	
CHICKEN MEDITERRANEAN SALAD	8.15
Organic baby mixed greens tossed with vinaigrette and topped with marinated chicken breast, asparagus & olives.	
SALAD CAPRESE	7.50
Sliced tomatoes, fresh mozzarella & basil. Sprinkled with imported olive oil, red vinegar, salt & freshly ground black pepper.	
COBB SALAD	8.15
Organic baby mixed greens topped with smoked turkey, tomatoes, eggs, avocado, bacon & blue cheese. Sherry vinegar and lemon dressing.	
FIG SALAD	8.15
Organic mixed greens with fresh figs <u>when in season</u> or poached, dried figs when not. Sweet Italian gorgonzola and walnuts.	
ARUGULA SALAD	7.25
Baby arugula served with lemon-garlic dressing and shaved parmesan.	
BABY SPINACH SALAD	8.15
Baby spinach, feta cheese, roasted peppers, red onion & figs tossed with house vinaigrette.	
CRANBERRY & BLUE CHEESE SALAD	8.15
Organic baby mixed greens, dried cranberries, blue cheese & pecans. House vinaigrette.	
SIDE SALAD	5.50
Side portion of organic baby mixed greens tossed with house vinaigrette & sprinkled with parmesan cheese and freshly ground pepper.	
CHARCUTERIE & CHEESE PLATE	9.00
A tasting assortment of mixed greens, prosciutto, salami, marinated fresh mozzarella and other Italian cheeses. Accompanied by pasta salad of the day.	

House Specialties

ADDITIONAL SPECIALS ON SEPARATE LIST

LINGUINE CHEZ FOOD INC.	9.95
Linguine with chicken, asparagus and sun-dried tomatoes, tossed in a chicken wine sauce, and sprinkled with chevre and pine nuts.	
PENNE FRESCA	9.25
Penne pasta served with a sauce of uncooked tomatoes, garlic, and fresh snap peas.	
RAVIOLIS	9.95
CHICKEN - Prepared with creamy gorgonzola sauce and pine nuts.	
RICOTTA CHEESE - Served in tomato-basil sauce.	
WILD MUSHROOM - With gorgonzola or our chunky tomato sauce.	
BUTTERNUT SQUASH - Roasted garlic and lemon thyme cream sauce.	
VEGETARIAN LASAGNE	9.95
Layers of lasagne noodles and fresh ricotta cheese, spinach, fresh mozzarella and spices. Served with our chunky tomato sauce.	
POLENTA	9.50
Slices of polenta, with wild mushrooms and green onions, served with tomato sauce.	
CHICKEN GUMBO	9.95
Spicy gumbo with chicken, andouille sausage, and a medley of peppers, served over rice and sprinkled with green onions.	
EGGPLANT PARMIGIANA	9.50
Slices of eggplant lightly breaded with cornmeal and herbs, and prepared with shredded parmesan, fresh mozzarella and our tomato-basil sauce	
LINGUINI WITH PRAWNS FRA DIAVLO	10.75
Prepared with a spicy tomato sauce, cooked with Italian parsley, garlic and olive oil.	
POTATO GNOCCHI	9.25
Hand-made potato dumplings served with our tomato-basil sauce.	
RICOTTA CHEESE GNOCCHI	11.50
Hand-rolled gnocchi with cream sauce, prosciutto & peas	
MACARONI AND CHEESE	8.95
Creamy Vermont cheddar envelopes mezza penna. Sprinkled with buttered bread crumbs.	
MOROCCAN CHICKEN	10.95
Chicken cooked with lemon and herbs, served with couscous and mint yogurt.	