

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 when in season 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.