

Sardinia Menu

Insalata & Soup

House Salad

Fresh house greens (spinach, iceberg, red leaf lettuce, radicchio), cherry tomatoes and shaved padano tossed with our Bertoldi white wine vinaigrette.

Caesar

Romaine, roasted artisan pancetta, freshly baked olive oil croutons, shaved padano cheese and our homemade Caesar dressing.

Minestrone

Italian rustic vegetable soup topped with basil pesto.

Entrées

Please select three of the following:

Spaghetti & Meatballs

Homemade meatballs with our fresh tomato sauce.

Spaghetti Limone

Fresh whole wheat spaghetti tossed with spinach, capers, preserved lemon and parmigiana in a light virgin olive oil sauce.

Roasted Chicken & House Cured Pancetta

Tagliatelle pasta tossed with freshly roasted chicken, artisan pancetta, and fresh tomatoes in a garlic cream sauce.

The following entrée are served with our whipped potato with extra virgin olive oil and parmigiana cheese as well as fresh vegetable of the day.

You may also choose our barilla penne noodle with your choice of tomato or bolognese sauce.

Chicken Parmigiana

Fresh breast of chicken, breaded with a light Italian seasoned crumb and topped with mozzarella and padano parmigiana cheese.

Chicken Marsala

Chicken scaloppine lightly breaded and then sautéed with a mushroom and Marsala wine cream sauce.

Veal Parmigiana

Lightly breaded veal sautéed in olive oil topped with baby mozzarella and tomato sauce.

Erin's Veal Piccata

Veal scaloppine sautéed, then topped with a preserved lemon, tomato and caper antipasti.

\$25.00 per person excluding drinks, gratuity and taxes.

Dessert can be added for an additional \$7.00 per person.



TAXES NOT INCLUDED.

CLASSIC ITALIAN