

Shower Brunch

\$22 per person

Fratellos - Events in the Millyard provides the ultimate location for your next baby or bridal shower. Included in the package are ivory or white tablecloths as well as accompanying colored napkin. We also provide all tables, skirted, for any of your shower needs. You are welcome to bring in a cake or celebratory dessert from a licensed bakery and we are happy to cut and serve it at no additional charge.

Package Includes:

Freshly brewed regular & decaffeinated coffees, select teas and water
Assorted Chilled Juices
(punch bowls and bar services are listed on page 4)

Fresh Fruit Display

Choice of Two Freshly Baked Items:

Mini Muffins, Croissants, Biscotti, or Breakfast Pastries

Choice of Vegetable (choose one):

Garden Salad with choice of Zinfandel Vinaigrette and Parmesan Peppercorn
Caesar Salad with house made dressing
Chef Seasonal Vegetable

Choice of Egg (choose one):

Scrambled Eggs, Eggs Benedict, or Egg Frittata*

*Choose from Broccoli & Cheddar, Sausage & Mozzarella, Spinach & Feta, Vegetable or Plain

Applewood Bacon & Maple Sausage Homestyle Potatoes

Choice of One Hot Entrée:

Chicken Divan*	NE Style Baked Haddock*	Eggplant Rollatini
Maple Glazed Pork Loin*	Chicken Marsala*	Lasagna
Stuffed Shells	Honey Garlic Beef Tips gf	(Cheese, Meat or
Marinated Beef Tips gf	Chicken Parmesan	Vegetable)

Add more Fun to your Brunch:

Toasted Mini Bagel Bar w/ 3 Housemade Cream Cheese - \$3pp w/ Smoked Salmon - \$5pp
Waffle Bar Served with fresh berries, maple and chocolate syrup & whip cream - \$5pp
French Toast Bar Served with fresh berries, maple and chocolate syrup & whip cream \$5pp
Yogurt & Granola Bar Served with a variety of berries and add-ins - \$4pp

Prices are listed per person unless otherwise specified.
All prices are subject to 9% NH Meals Tax and 18% Service Charge
Gf-Gluten free as presented on menu

*=items may be made gluten free upon request; please inquire about other dietary needs

Bountiful Breakfast

\$22 per person

Package Includes:

Freshly brewed regular & decaffeinated coffees, select teas and water
Assorted Chilled Juices
(punch bowls and bar services are listed on page 4)

Fresh Fruit Display

Choice of Three Freshly Baked Items:

Mini Muffins, Croissants, Biscotti, or Breakfast Pastries

Bacon & Sausage

Homestyle Potatoes

Freshly Made Waffles

French Toast Bar

(served with fresh berries, maple syrup, chocolate syrup & whip cream)

Choice of Two Egg Dishes:

Scrambled Eggs

Eggs Benedict**

Egg Frittata***

Quiche***

Add more Fun to your Breakfast:

Toasted Mini Bagel Bar

w/ 3 Housemade Cream Cheese - \$3pp w/ Smoked Salmon - \$5pp

Yogurt & Granola Bar Served with a variety of berries and add-ins - \$4pp

** Salmon or Crab Oscar Benedict for \$2pp

***Choose from Broccoli & Cheddar, Sausage & Mozzarella, Spinach & Feta, Vegetable or Plain

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Lunch Options

Lunch Package Include:

Freshly brewed regular & decaffeinated coffees, select teas and water

Deli Buffet \$20 per person

Soups & Salads (Choose 3):

Vegetable Minestrone - Broccoli Cheddar Soup - Italian Sausage Soup - Fresh Fruit Salad - Crisp Garden Salad - Traditional Caesar Salad - Mesclun Greens with Balsamic - Red Bliss Potato Salad -
Homemade Pasta Salad

Add to your salad: Grilled & Chilled Chicken - \$2 pp Grilled & Chilled Shrimp - \$3pp

Choose One Platter (comes with pickles and potato chips, condiment tray):

Build Your Own: sliced honey ham, roast turkey breast and rare roast beef - assorted cheeses and relish tray - variety of rolls & breads

Italian Wrap Platter: assortment of Italian cold cuts wrapped with lettuce, tomato and provolone cheese

Assorted Deli Wrap Platter: assortment of turkey, ham, roast beef, and vegetable wraps

House made Cookies & Brownies \$2pp

Flat Lunch Buffet \$22 per person

Choice of Soup or Salad:

Vegetable Minestrone - Broccoli Cheddar Soup - Italian Sausage Soup - Fresh Fruit Salad - Crisp Garden - Traditional Caesar - Red Bliss Potato Salad - House made Pasta Salad - Mesclun Greens with Balsamic

Add to your salad: Grilled & Chilled Chicken - \$2 pp Grilled & Chilled Shrimp - \$3pp

Sides (choose two):

Oven Roasted Red Bliss Potatoes, Roasted Garlic Smashed Potatoes, Wild Rice, Penne Pasta, Roasted Fingerlings, Herb Scented Polenta Cakes, Citrus Israeli Cous Cous, Brown Rice with Cranberries, Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sautéed Squash Medley, Maple Glazed Carrots, Brussel Sprouts & Bacon, Roasted Root Vegetables, Sweet Potato Soufflé

Entrees (choose two):

Chicken Divan*	NE Style Baked Haddock*	Eggplant Rollatini
Maple Glazed Pork Loin*	Chicken Marsala*	Lasagna
Stuffed Shells	Honey Garlic Beef Tips gf	(Cheese, Meat or
Marinated Beef Tips gf	Chicken Parmesan	Vegetable)

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Plated Luncheon

Menu includes two entrée selections and are served with choice of appetizer, starch, vegetable, dessert and coffee service.

\$22pp

Appetizers (choose one):

Served with freshly baked rolls and butter

Chef's Soup Du Jour, Garden Salad, Caesar Salad

Entrees (choose two):

Cordon Bleu Chicken
Sherry cream sauce

*NE Style Baked Haddock**
Cracker crumbs, butter, lemon and white wine

*Chicken Marsala**
Fresh mushrooms, Marsala wine sauce

Broiled Haddock gf
Freshest catch, white wine and lemon butter

Pan Seared Chicken gf
Sautéed artichoke, woodland mushrooms, golden beets, white wine sauce

Broiled Salmon gf
Citrus Herb Butter

Chicken Parmesan
Lightly breaded, layered with sweet basil marinara and mozzarella, served over penne pasta

Orecchiette Pasta
Asparagus, spinach, sundried tomatoes, slow roasted yellow tomatoes

Marinated Beef Tips gf
Steakhouse marinade

Grilled Vegetable Ravioli
Pesto cream sauce

Maple Glazed Pork Loin gf
Cinnamon cream sauce

Gluten Free Pasta Primavera
Gluten free pasta, seasonal vegetables, aglio olio

Side (choose one):

Oven Roasted Red Bliss Potatoes, Roasted Garlic Smashed Potatoes, Wild Rice, Penne Pasta, Roasted Fingerlings, Herb Scented Polenta Cakes, Chilled Citrus Israeli Cous Cous, Brown Rice with Cranberries

Vegetable (choose one):

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sautéed Squash Medley, Maple Glazed Carrots, Brussel Sprouts & Bacon, Roasted Root Vegetables, Sweet Potato Soufflé

Dessert (choose one):

Triple Chocolate Truffle Cake°, Sweet Cheese Filled Cannoli, Lemon Velvet Cake, Tiramisu Torte, Cheesecake with Strawberries, Carrot Cake°, Fresh Fruit with Whipped Cream

*contains nuts

Upgrade to Crème Brûlée for \$2pp

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Hosted Beverage Options

(For Showers, and Daytime Events with less than 30 guests)

Punch Bowls (serves 30 guests)

Raspberry Champagne Punch - \$115

Sangria (White or Red) - \$115

Seasonal or Signature Punch *

Mimosa Punch - \$90

Bellini Punch - \$100

Non-Alcoholic Punch Bowl - \$60

**pricing depends on specific punch ingredients*

Breakfast Cocktail Bars

(Open for the first hour and a half, server fee of \$20 applies if no bar included)

Bloody Mary Bar - \$8 per glass

(Bloody Mary base, olives, horseradish, limes, lemons, celery sticks, black pepper, Worcestershire)

Exotic Bloody Mary Bar - \$10 per glass

(Same as above, plus gherkins, jumbo shrimp, pepperoncini, bacon strips)

Mimosa Bar - \$8 per glass

(Orange, cranberry, grapefruit, and pineapple juices, with a variety of berries for mix in)

Non- Alcoholic Options

Assorted Chilled Juices - \$2pp

Lemonade and Iced Tea-\$2pp

Assorted Soda - \$2 each, based on consumption)

Sparkling Waters and Honest Tea - \$2 each, based on consumption

Milk Bar - \$2pp (chocolate, strawberry, and whole milk)

Tea Party-\$1pp (assorted Teas, honey, lemon, sugar, spices)

Hot Chocolate Bar-\$3pp (assorted flavored hot chocolate, marshmallows, chocolates, whipped cream)

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Cold & Hot Displays

Prices listed are per person unless noted otherwise
Minimum of 25 people

Crudités Display gf

Assorted vegetable display, chef's dip
\$3

Artisan Cheese Display

International and local cheeses with
assorted crackers
\$3

Sliced Seasonal Fruit Display gf

A colorful display of seasonal melons,
pineapple and berries
\$4
Add Sweet Cream Fruit Dip
\$1

Cheese and Fruit Display

International and local cheeses with
crackers and a colorful display of seasonal
melons, pineapple and berries
\$4
Add Sweet Cream Fruit Dip
\$1

Cheese, Fruit and Vegetable Crudités Display

International and local cheeses with
crackers and a colorful display of seasonal
melons, pineapple and berries and assorted
vegetable display with chef's choice dip
\$5
Add Vanilla Honey Yogurt Dip
\$1

Antipasto Display

Marinated artichokes, Genoa salami,
prosciutto, tomatoes, buffalo mozzarella,
grilled pesto chicken, peruvian peppers,
olives, fried eggplant
\$8

Middle Eastern Display

Hummus, grilled vegetables, black olive
tapenade, baba ganoush, Greek olives,
tabbouleh, marinated feta cheese, sliced
toasted pita bread
\$8

Caprese Display gf

Fresh mozzarella, heirloom tomatoes,
balsamic glaze, evoo, chiffonade of fresh
basil, toasted garlic crostini
\$5

Mediterranean Nosh Display

Warm brie Provencal, imported sausages,
citrus olive selection, herb focaccia and
seasonal fruit
\$115 serves 25 ppl

Warm Spinach and Artichoke Dip

with pita chips
\$85 serves 25 ppl

Warm Bric en Croute

Raspberry or apricot preserves
\$85 serves 25 ppl

Warm Maine Crab and Sherry

Cream Cheese Dip

With toasted Italian bread
\$115 serves 25 ppl

Baked Piadina

Italian flatbread, pesto, arugula, shaved
parmesan
\$3

Shrimp Cocktail gf

Freshly poached shrimp served with
cocktail sauce and lemons
\$3 each

Chilled Grilled Vegetable Display gf

Grilled Selection of fresh garden vegetables
marinated and chilled
\$5

Warm Pretzels Sticks

With beer cheese fondue
\$3

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Cold Hors D'oeuvres

(Priced per 50 pieces)

Fruit Skewers <i>gf</i> Sweet Cream Fruit Dip \$85	Prosciutto Wrapped Melon <i>gf</i> \$85	\$80 Poached Pear Gorgonzola Crostini \$90
Raspberry Cream on Pound Cake \$75	Antipasto Skewers <i>gf</i> Fresh mozzarella, marinated artichoke, grape tomato, olive, prosciutto, balsamic glaze \$85	Caribbean Smoked Fish Dip on Sweet Potato Crisp \$85
Crabmeat and Boursin Filled Cherry Tomatoes <i>gf</i> \$75	Caprese Skewers <i>gf</i> Fresh mozzarella, grape tomato, basil, balsamic glaze \$85	Smoked Salmon, Vegetable Citrus Garni on Cucumber Round \$85
Pesto Cream filled Cherry Tomatoes <i>gf</i> \$80	Ham Pinwheels <i>gf</i> Cream Cheese, Olives \$75	Sake Cured Tuna on Fried Wonton \$85
Chilled Golden Gazpacho "Shots" <i>gf</i> \$80 With lump crabmeat garnish <i>gf</i> \$100	Beef Negimaki <i>gf</i> Asparagus, thin roast beef and Boursin cheese \$90	Mozzarella Fettuccine Bruschetta Spoons \$75
Portabella Mushroom & Parmesan Cheese Bruschetta \$70	Citrus Crab Salad atop Cucumber Round <i>gf</i> \$95	Prosciutto Wrapped Asparagus <i>gf</i> \$95
Goat Cheese and Pesto Crostini \$70	Roasted Fingerling Potato, Crème Fraiche, Smoked Salmon <i>gf</i> \$85	Buffalo Chicken Salad Bites Bleu cheese crumble \$80
Beef Tenderloin on Crostini Horseradish Chive Cream \$100	Tomato Mozzarella Bruschetta \$70	Deviled Eggs <i>gf</i> Keep it traditional Or spice it up and have it sriracha style \$80
Smoked Chicken Mousse on Cheddar <i>gf</i> \$75	Cranberry Apple Chicken Salad Bites \$85	Pancetta Crisp with Pear, Goat Cheese & Honey \$100

Salami Boursin Cornettes

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Hot Hors D'oeuvres

(Priced per 50 pieces)

Formaggio Frito
Choice of Brie, Mozzarella or
Feta
\$85

Spanakopita
Balsamic drizzle
\$75

Sausage en Croute
Spicy Honey Mustard
\$75

Mini Quesadillas
Beef, Chicken or Vegetable
Salsa, Sour Cream
\$110

Southwest Chimichangas
Salsa Fresca
\$80

*Teriyaki Chicken Satay**
\$75

Crispy Spring Rolls
Gingered Plum Sauce
\$85

Fried Tortelloni
Sweet Marinara
\$75

Fingerling Potato Skins
Gorgonzola, Pancetta
crackle, sour cream and
chives *gf*
\$85

*Seared Sea Scallop on
Toasted Polenta*
Pepita Croquante Crumble *gf*
\$125

Chicken Tenders
Honey Mustard
\$85

Coconut Chicken Tenders
Sweet Chili Sauce
\$85

*Slow Roasted Lamb Pops *gf**
Mint Pesto
\$110

Chipotle Chicken Crepes
\$80

Cheddar Hush Puppies
Poblano Pepper Fermented
Yogurt Sauce
\$85

*Spinach Feta Stuffed
Mushrooms *gf**
\$75

*Artichoke Cream Filled
Phyllo Cups*
\$70

Vegetable Pot Stickers
Citrus Soy Glaze
\$85

*Sweet Italian Sausage
Stuffed Mushroom Caps*
\$85

*Sweet and Sour Chicken
Skewers*
\$75

Chicken Wellington
\$100

Beef Wellington
\$110

*Seafood Stuffed Mushroom
Caps*
\$85

Assorted Baked Flatbreads
\$75

*Lamb and Goat Cheese
Meatballs*
Romesco
\$110

Petit Arancini
Diablo Sauce
\$85

*Mini Apple Chutney
Cheddar Tartlets*
\$85

*Firecracker Shrimp *gf**
\$125

Bacon Wrapped Scallops
Maple Glaze *gf*
\$125

Black Bean Cakes
Cilantro Cream *gf*
\$80

Mini Crab Cakes
Red Pepper Remoulade
\$110

*Szechuan Beef Skewers**
\$75

Crispy Coconut Shrimp
Sweet Chili Sauce
\$125

Italian Meatballs
\$80

*Warm Brie Bites with
Grape Relish*
\$95

Mini Chicken & Waffles
Maple Syrup Drizzle
\$90

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Dinner Buffet

Minimum of 25 guests - \$27 per person

Salads (choose two):

Served with Freshly Baked Rolls & Butter

Fresh Fruit Salad - Crisp Garden Salad - Traditional Caesar Salad - Mesclun Greens with Balsamic
Pasta Salad - Potato Salad- Red Quinoa Salad

Entrees (choose two):

Chicken Divan*	Stuffed Shells	Maple Glazed Pork Loin*
Chicken Capri	Eggplant Rollatini	Sausage and Peppers gf
Chicken Parmesan	Vegetable Lasagna	NE Style Baked Haddock*
Chicken Piccata	Baked Meat Lasagna	Baked Stuffed Haddock
Chicken Cacciatore gf	Marinated Beef Tips gf	Shallow Poached Salmon gf
Chicken Marsala*	Honey Garlic Beef Tips gf	Salmon Florentine gf
Turkey Tetrazzini	Beef Bourguignon	Seafood Newburg

Sides (choose three):

Oven Roasted Red Bliss Potatoes, Roasted Garlic Smashed Potatoes, Wild Rice, Penne Pasta, Roasted
Fingerlings, Herb Scented Polenta Cakes, Citrus Israeli Cous Cous,
Brown Rice with Cranberries, Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sautéed
Squash Medley, Maple Glazed Carrots, Brussel Sprouts & Bacon, Roasted Root Vegetables, Sweet
Potato Soufflé

Included Beverages

Freshly brewed regular & decaffeinated coffees, select teas

We are happy to cut and serve your celebratory dessert from a licensed bakery at no additional charge.
See page 5 for in house dessert options.

Additional Entrees \$3pp

Additional Salad, Starch and Vegetable \$1pp

Chef Attended Stations

Add one or more chef attended stations to your dinner buffet. Stations are attended for one hour and are
prepared for your guaranteed number of guests. Full details on following page.

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Chef Attended Stations

Pasta Station \$10pp

Let one of our chef's prepare penne pasta to order with your choice of three sauces and one add-in

Alfredo

Sweet cream, butter & parmesan

Marinara

Meatless red sauce

Crème Rosa

A perfect blend of our marinara and alfredo

Bolognese

Traditional hearty Italian meat sauce

Fra Diavolo

Marinara with hot cherry peppers

Pesto

Olive oil, pine nuts and sweet basil

Aglio Olio

Extra virgin olive oil and fresh garlic

Pasta Station Add-Ins (choose one): Chicken, Shrimp, Meatballs, Sausage or Seasonal Vegetables

Additional Add-ins or Upgrade to Cheese Tortellini \$1 each/ pp

Carving Stations

Prime Rib of Beef

Au Jus

Horseradish Crème

\$12pp

Roast Leg of Lamb

Port Wine Demi

\$10pp

Baked Honey Glazed

Ham

Pineapple Cherry Sauce

\$8pp

Roast Tenderloin of

Beef

Béarnaise and Bordelaise

Sauce

\$12pp

Maple Glazed Pork

Loin

Apple Bourbon Demiglace

\$8pp

Slow Roasted

Boneless Turkey

Breast

Sage Pan Gravy

\$8pp

A La Carte Stations

Martini Glass Mac & Cheese Bar \$8pp

Comes with homestyle mac and cheese and your choice of two additional combinations:

Choose Three: Buffalo Chicken - Cheeseburger - Taco - Scampi - Cheddar Bacon - Cordon Bleu -
Steak Bomb - Pulled Pork - Scampi (with shrimp +\$2pp) - Lobster Mac (market\$)

Salad Station \$4pp

Crisp Garden, Traditional Caesar, Mixed Mesclun Greens or Chef Seasonal Salad

Served with freshly baked rolls & butter

Dessert & Coffee Stations

Assorted Mini Pastries \$4pp

Assorted Plated Desserts \$5pp

House made Cookies & Brownies \$2pp

Chocolate Covered Strawberries \$2 each

Create Your Own Shortcake Bar \$6pp

Coffee & Tea Station \$2pp

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Plated Dinner

Plated dinners are limited to two entrée selections and are served with choice of appetizer, salad, starch, vegetable, dessert and coffee service

Appetizer (choose one):

Chef's Soup Du Jour or Fruit Cup

Upgrades:

Jumbo Shrimp Cocktail \$4pp

New England Seafood Chowder \$3pp

Salad (choose one):

Served with freshly baked rolls and butter

Garden Salad, Caesar Salad, Chef's Seasonal Salad, Mesclun Greens with Balsamic

Starch (choose one):

Oven Roasted Red Bliss Potatoes, Roasted Garlic Smashed Potatoes, Wild Rice, Penne Pasta, Roasted Fingerlings, Herb Scented Polenta Cakes, Citrus Israeli Cous Cous, Brown Rice with Cranberries

Vegetable (choose one):

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sauteed Squash Medley, Maple Glazed Carrots, Brussel Sprouts & Bacon, Roasted Root Vegetables, Sweet Potato Soufflé

Dessert (choose one):

Triple Chocolate Truffle Cake°, Sweet Cheese Filled Cannoli, Lemon Velvet Cake, Tiramisu Torte, Cheesecake with Strawberries, Carrot Cake°

Upgrade to Crème Brûlée \$2pp

°contains nuts

Coffee

Freshly brewed regular and decaffeinated coffees, select teas

Children's Entrees (select one):

\$13 per guest ages 4-11

Chicken Tenders
Served with French fries

Penne
Marinara and Meatballs

Mac-N-Cheese
With grilled chicken

Plated Dinner cont'd.

Cordon Bleu Chicken

Sherry cream sauce
\$27

*Chicken Marsala**

Fresh mushrooms, marsala wine sauce
\$26

Pan Seared Chicken gf

Sautéed artichoke, woodland mushrooms, golden
beets, white wine sauce
\$26

Chicken Parmesan

Lightly breaded, layered with sweet basil
marinara and mozzarella, paired with penne
\$25

*Chicken Fratello**

Stuffed with sundried tomatoes and goat cheese,
stuffing, creamy roasted red pepper sauce
\$27

Chicken Capri

Roma tomatoes, sliced onions, artichoke hearts,
white wine, parmesan cheese, paired with bowtie
\$26

Braised Short Rib

Paired with mirepoix vegetables
\$30

*Tenderloin of Beef**

6 oz roast tenderloin- drizzled with bordelaise
sauce
\$32

Slow Roasted Prime Rib au Jus gf

12 oz choice cut, served medium- medium rare,
with savory au jus
\$32

Lasagna

Meat or vegetarian
\$25

*NE Style Baked Haddock**

Cracker crumbs, butter, lemon and white wine
\$26

Baked Stuffed Haddock

En casserole with seafood stuffing, topped
with Mornay sauce
\$28

Shallow Poached Salmon gf

Blood orange beurre blanc
\$26

Salmon Florentine gf

Atop spinach with hollandaise drizzle
\$26

*Seafood Sampler**

Lobster, shrimp, scallops and haddock basked in
lemon butter, with seasoned crumbs
\$32

Sea Scallops gf

Tamarind glaze, gingered grilled scallions,
paired with coconut basmati rice, braised
baby bokchoy
\$32

Eggplant Rollatini

Ricotta, mozzarella & parmesan filling, topped
with marinara
\$25

Orecchiette Pasta

Asparagus, spinach, sundried tomatoes, slow
roasted yellow tomatoes
\$25

Wild Mushroom or Butternut Squash Ravioli

\$25

Gluten Free Pasta Primavera

Gluten free pasta, seasonal vegetables, aglio olio
\$25