

| | MENU BASIC - 30\$ - | MENU 01 - 40\$ - | MENU 02 - 47\$ - | MENU 03 - 58\$ - | MENU 04 - 75\$ - |
|-------------------------|------------------------|---------------------|---------------------|---------------------|---------------------|
| APPETIZER | CHOOSE 3 | CHOOSE 3 | CHOOSE 4 | CHOOSE 5 | CHOOSE 5 |
| PASTA (plus add) | CHOOSE 1 | CHOOSE 2 | CHOOSE 2 | CHOOSE 2 | CHOOSE 2 |
| SOUP only vegetables | -- | -- | CHOOSE 1 | CHOOSE 1 | CHOOSE 1 |
| PROTEIN ENTRÉE | -- | CHOOSE 1 | CHOOSE 1 | CHOOSE 2 | CHOOSE 3 |
| SIDES | CHOOSE 1 | CHOOSE 1 | CHOOSE 1 | CHOOSE 2 | CHOOSE 3 |
| DESSERTS | -- | CHOOSE 1 | CHOOSE 1 | CHOOSE 2 | CHOOSE 2 |

APPETIZER

CHICKEN SALAD

Chicken breast, mayo, potato

BOILED EGGS WITH DIFFERENT DIP

(Deviled eggs)

VEGGIE SALAD

Boiled: potatoes, carrots, peas and maio

CAPRESE SALAD

Tomato, mozzarella, basil, olive oil, oregano

EGGS FRITTATA ONION and ZUCCHINI

EGGS FRITTATA and CHEESE

EGGS FRITTATA and SAUSAGE

GRISSINI (Breadstick)

and PROSCIUTTO di PARMA HAM

ITALIAN CHARCHUTERIE

Prosciutto di Parma, Speck Salame and cheese

FRUIT MIX

Watermelon, Peach, Cantaloupe, Raisins, Strawberry...

CANTALOUPE AND PARMA HAM

(available only May to October)

TURKEY BREAST AND AIOLI CREAM

Roast turkey breast, maionnaise, tuna, cappers

MEATBALLS SKEWERS

PASTA SALAD (on request can be GF)

Penne pasta, tomatoes

MIX OF VEGETABLES, CHEESE, OLIVES

BRUSCHETTA GARLIC and PARMESAN

BRUSCHETTA FRESH TOMATO

BRUSCHETTA MUSHROOM

RED PIZZA

PASTA

CLASSIC BEEF LASAGNA
alla BOLOGNESE

LASAGNA with VEGETABLES

PENNE ALFREDO

Also plus chicken

PENNE MARINARA

PENNE RED HOT MARINARA
and VEGETABLE SPICY

CREPES ROLLS
with ASPARAGUS and HAM

PASTA "TREVIS" BAKED PENNE
with SAUSAGE and CHEESE

NINA BAKED PENNE
with EGGPLANTS, MARINARA and
CHEESE

PENNE with MEATBALLS in

MARINARA SAUCE

*Prosciutto di Parma, Speck Salame and
cheese*

COUS COUS WITH BAKED VEGGIE

SOUP

TOMATO and BASIL SOUP

ZUCCHINI CREAM

POTATO AND LEEKS CREAM

CLASSIC ITALIAN MINESTRONE

PROTEIN ENTRÉE

MAMMA MONICA MEAT BALLS

Classic Italian with Marinara Sauce

CLASSIC CHICKEN COTOLETTA

Chicken breast breaded and fried

CHICKEN COTOLETTA PARMIGIANA

*Chicken breast breaded and fried,
baked with mozzarella*

CHICKEN SCALOPPINA:

LEMON and CAPPERS (PICCATA)

MARSALA WINE

MUSHROOMS

GRILLED CHICKEN BREAST

NY STRIP TEXAN BEEF

*Served with Arugola and cheese flakes,
sousvide*

BAKED ATLANTIC SALMON FILET

Baked with lemon and orange

SIDES

SPRING MIX, CARROTS, CHERRY
TOMATO, GREEN ONION, CROUTONS,
SEEDS.

Dressing: Ranch, Caesar, Oil and Balsamic

BAKED VEGGIE

*Carrots, Zucchini, Onion, Eggplant,
Squash, Bell Pepper*

GREEN BEANS

With bacon and onion

MUSHPOTATO, PUREÈ

ROASTED POTATOES

With Rosemary

DESSERT

CLASSIC ITALIAN TIRAMISU

PANNA COTTA

Berrie or Chocolate

ITALIAN CHEESECAKE

Berrie or Chocolate

GLUTEN FREE

GLUTEN FREE LASAGNA

TREVIS BAKED PENNE

With sausage and cheese

NINA BAKED PENNE

with eggplants, marinara and cheese

GLUTEN FREE SCALOPPINA:

LEMON and CAPPERS (PICCATA)

MARSALA WINE

MUSHROOMS

GLUTEN FREE TIRAMISU

GLUTEN FREE PANNA COTTA

GLUTEN FREE ITALIAN CHEESECAKE