

Fornire

— ITALIAN KITCHEN

ANTIPASTI

Gnocco Fritto

Fried Dough, Prosciutto, Whipped Ricotta, Basil

Arancini

Arborio Rice, N'duja Spicy Salami, Marinara

Cheese & Garlic Focaccia

Pecorino, Mozzarella, Garlic, Extra Virgin Olive Oil

Burrata

Garlic Confit, Grape Tomatoes, Olive & Focaccia Streusel

Meatballs in Sauce

Beef, Pork, and Veal Blend, Marinara, Parmesan, Served with Garlic - Parmesan Bread

Caprese Salad

Mozzarella, Vine Ripe Tomato, Basil, Olive Oil

Cheese Ravioli

Parmesan, Butter, Parsley

SECONDI

Chicken Parmesan

Thinly Pounded & Breaded Chicken, Mozzarella, Marinara

Tindle Plant Based Chicken Parm

Bread and pan seared "chicken", marinara, mozzarella, parmesan, bucatini

Chicken Milanese

Thinly Pounded & Breaded Chicken, Brown Butter, Arugula, Grape Tomato, Balsamic Glaze

Fettucini Alfredo

Classic Creamy Alfredo, Fresh Parmesan, Garlic

BUILD YOUR OWN PASTA BOWL

STEP 1: Choose your Sauce

Pomodoro

Pesto Genovese

Classic Bolognese

Cacio e Pepe

Vodka Sauce

STEP 2: Choose your Pasta

Penne

Rigatoni

Spaghetti

Cavatelli

Fettucini

Gnocchi

Corn Pasta (Gluten Free)

Guanciale, Egg, Fresh Cracked Pepper, Pecorino

STEP 3: Extras

Mushrooms

Salmon

Meatball

Shrimp

Grilled Chicken