

# Fornire

— ITALIAN KITCHEN

## ANTIPASTI

### **Gnocco Fritto**

*Fried Dough, Prosciutto, Whipped Ricotta, Basil*

### **Arancini**

*Arborio Rice, N'duja Spicy Salami, Kale Pesto*

### **Cacio e Aglio Focaccia (Cheese & Garlic Focaccia)**

*Pecorino, Mozzarella, Garlic, EVOO*

### **Burrata**

*Garlic Confit Grape Tomatoes, Olive & Focaccia Streusel*

### **Polpette Con Sugo (Meatballs in Sauce)**

*La Frieda Beef, Pork & Veal Blend, Sunday Sauce\*, Ricotta, Garlic Focaccia Slices*

## INSALATA

### **Chopped Italiano**

*Iceberg & Romaine, Grape Tomato, Salami, Red Onion, Provolone, White Balsamic Vinaigrette*

### **Caesar**

*Romaine, Croutons, Shaved Parmesan, Caesar Dressing*

## SECONDI

### **Chicken Parmesan**

*Thinly Pounded & Breaded Chicken, Mozzarella, Bucatini, Sunday Sauce\**

### **Salmon**

*Cacio e Pepe Broccolini, Crispy White Beans, Lemon Focaccia Crumbs*

### **Chicken Milanese**

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

### **Short Rib**

*Red Wine Braised Short Rib, Creamy Pecorino Polenta, Horseradish Mascarpone*

*\*Beef & Pork based sauce*

## PASTA / PRIMI

### **Malfadine**

*Mini Malfadine Pasta, Short Rib & Wild Mushroom Ragu, Sage, Porcini & Pecorino Crisp*

### **Ravioli**

*Cheese Ravioli, House Marinara, Basil*

### **Bucatini & Meatballs**

*Our House Made Meatballs, Bucatini, Sunday Sauce\*, Pecorino, Basil*

### **Paccheri**

*Sauteed Shrimp, Feta, Grape Tomatoes, White Wine*

### **Gemelli**

*Confit Grape Tomatoes, Prosciutto, Burrata, Olive & Focaccia Streusel*

### **Cavatelli**

*Ricotta Cavatelli, Basil, Pecorino, Sunday Sauce\**

### **Bucatini Carbonara**

*Guanciale, Egg, Fresh Cracked Pepper, Pecorino*

## DESSERTS

### **Bombolini**

*Italian Style Stuffed Donuts with Chef's Weekly Feature Flavor*

### **Fresh Baked Cookies**

*Chocolate Chip • Oatmeal Raisin • Chocolate Cherry White Chocolate Chip • Weekly Featured Flavor*