

## *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

*Entrees* ~ Please choose 3 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 Saltimbocca**

Fresh breast of chicken sautéed with prosciutto, sage and tomatoes in a red wine 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.

#### **Chicken Caponata**

Chicken scaloppine sautéed then topped with a caponata of eggplant, pepper, zucchini, capers, black olive, tomato and olive oil.

#### **Veal Parmigiana**

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

#### **Erin's Veal Piccata**

Veal Scaloppine sauteed, then topped with a preserved lemon, tomato and caper antipasti.

#### **Roast Salmon**

Fresh salmon fillet topped with cherry tomatoes then roasted in the oven, just until the tomatoes pop to create a sweet sauce.

\$25.00 per person excluding drinks, gratuity and taxes



TAXES NOT INCLUDED.

CLASSIC ITALIAN