

FOR BUSINESS OR LARGE PARTY PICK-UP

Minimum of 8 people

Sandwich and Pasta dishes pick-up Monday-Friday
Please have your orders in by 11:00 am for lunch time pick-up

Phone in order to 801-805-4913

Fax in order to 801-805-6546

ANTIPASTI

APPETIZERS

BRUSCHETTA

Toasted bread topped with garlic, tomatoes, fresh basil and mozzarella, sprinkled with extra virgin olive oil and balsamic vinegar

9.50

LA CAPRESE

Tomato and fresh mozzarella slices topped with fresh basil, extra virgin olive oil and balsamic vinegar

8.50

LE ZUPPE

SOUPS

PASTA E FAGIOLI

Soup with pinto beans and pasta
Bowl 6.50

Cup 3.50

ZUPPA DI LENTICCHIE

Soup with lentils and orzo pasta
Bowl 6.50

Cup 3.50

MINISTRONE

mixed vegetables and my old secrets from Tuscany
Bowl 6.50

Cup 3.50

LE INSALATE

SALADS

RIVIERA

Spring mix salad and fresh arugula, smoked salmon, shrimp, avocados, lemon juice, and parsley with extra virgin olive oil, salt and pepper

11.50

MEDITERRANEA

Arugula and spinach salad with fresh mozzarella and tomatoes, olives, sprinkled with extra virgin olive oil and balsamic vinegar

9.50

LA CORTIGIANA

Romaine salad with grilled chicken, fresh tomatoes, cucumbers, carrots, olives and choice of dressing: House, Caesar, Ranch, Blue Cheese

9.50

LE PASTE PASTAS

All pasta entrées include complimentary toasted garlic bread and choice of side salad or cup of our home-made soup.

All of our sauces are made from scratch by Gloria

DAILY SPECIALS

12.50

MONDAY: LASAGNA RAGÚ

A Tuscan tradition of fresh layered pasta with our delicious ragú and béchamel sauces, baked in the oven

LASAGNA SPINACH

A twist of our traditional lasagna with a combination of spinach and béchamel sauce, baked in the oven

TUESDAY: POLLO ALLA PARMIGIANA

Tender breaded chicken breast, lightly fried and baked with mozzarella cheese and our home-made pomarola sauce. Served with a side of spaghetti pomarola

WEDNESDAY: EGGPLANT PARMIGIANA

Fresh, sliced eggplant floured and lightly fried, then layered with pomarola

sauce and mozzarella cheese. Baked and topped with fresh basil

THURSDAY: PENNE AL FORNO

Penne Pasta, baked in the oven with our ragú and béchamel sauces

FRIDAY: PASTA CAPONATA

Pasta sautéed with our fresh recipe of diced tomatoes, eggplant, and bell peppers. Choose your noodle

AVAILABLE EVERY DAY

10.50

PICK YOUR SAUCE

POMAROLA

A classic Mediterranean sauce with vine-ripened fresh tomatoes and other fresh ingredients, cooked together for 5-6 hours

ROSATA

Winner of the 2009 Best International Food Award, this sauce sets the standard with our fresh pomarola sauce blended with a touch of cream, perfectly suited for a marvelous flavor and texture

5 FORMAGGI

A blast of Italian imported cheeses melted together to create a rich and smooth texture, lightly seasoned with a pinch of black pepper

CAMPAGNOLA

Mixed vegetables, asparagus, extra virgin olive oil, with a touch of pesto Genovese sauce

Combine any two sauces or add an extra cup of sauce for 3.95

PANINI ITALIANI
SANDWICHES

For our sandwiches, choose our lightly toasted fresh baguette bread, or pressed focaccia bread

Half 6.50

Whole 8.50

Recommended on our lightly toasted
fresh baguette bread:

MICHELANGELO

Prosciutto crudo, fresh mozzarella cheese, lettuce, fresh tomatoes, artichoke hearts,

olive oil, vinegar and mayonnaise

DANTE

Meatballs with our pomarola sauce and
grated parmesan cheese

LEONARDO

Salame and provolone cheese, lettuce,
fresh tomatoes, olives and olive oil

MACCHIAVELLI

Chicken parmigiana in our pomarola
sauce and mozzarella cheese

TINTORETTO

Grilled chicken with our pesto Genovese,
provolone cheese and onions

VERDI

Caprese style, fresh tomatoes and fresh
mozzarella cheese, basil, oregano and olive oil

LE BEVANDE

DRINKS

Pepsi Products 2.00

3.50

Italian Sodas 3.50

4.50

Sparkling S. Pellegrino 2.50

Meatballs 3.50

Chinotto S. Pellegrino 2.50

3.50

Aranciata S. Pellegrino 2.50

Vegetables 2.50

Limonata S. Pellegrino 2.50

Fries 2.50

San Bitter 2.50

Brewed Coffee 2.25

Decaf Coffee 2.25

Hot or Herbal Tea 2.25

Hot Chocolate 2.25

Milk 1.75

Orange Juice 2.45

Apple Juice 2.45

EXTRAS

Chicken

Shrimp

Sausage

French

Succo di Frutta Yoga 1.50

Some dishes may contain nuts. Whole wheat penne and Gluten-free pasta available upon request. If you have a food allergy or special dietary restrictions, please notify a manager or chef and we will try to accommodate you. Consuming raw or undercooked meat, poultry, or eggs may increase your risk of food-borne illness. For parties of 8 or more an 18% gratuity will be added automatically to the bill.

PICK YOUR NOODLE

CAPELLINI ~ Angel hair

FARFALLE ~ Bow tie

PENNE ~ hollow tube shaped **SPAGHETTI** ~ long thin noodles

Recommended on our pressed focaccia bread:

CESARE

Pizza style with tomato sauce, salame, fresh
Mozzarella cheese, oregano, capers and anchovies

CALIGOLA

Caponata style, with diced eggplant, bell peppers,
tomatoes, olives and fontina cheese

NERONE

Pancetta, roasted bell peppers, roasted tomatoes,
spinach leaves, fontina cheese, olives,
red pepper flakes, and olive oil

VESPASIANO

Shrimp, arugula salad, red pesto, garlic, parsley,
lemon juice and olive oil

TITO

Sausage with our arrabbiata spicy tomato sauce,
onions, garlic and mushrooms.

DOMIZIANO

Oven baked salmon with garlic, rosemary, lemon pepper,
butter, mayonnaise and spring mix salad