

Minestra & Insalata

Soup & Salad

Tomato Caprese Salad

Tomato and fresh Buffalo Mozzarella slices with fresh basil, seasoned and finished with extra virgin olive oil and aged balsamic must.

Mediterranean Salad

Field greens and iceberg lettuce, fresh roma tomatoes, julienne red onions, cucumbers, and ricotta salata, tossed in white balsamic vinaigrette.

Caesar Salad

Fresh romaine lettuce tossed in a homemade Caesar dressing, served with house croutons and topped with shaved parmesan.

Spinach Salad

Fresh baby leaf spinach, granny smith apples, red onions, oven roasted herb tomatoes, pistachio crusted warmed goat cheese medallion, tossed in a warm bacon dressing.

Frisee Salad

Frisee lettuce, candied walnuts, radicchio, prosciutto and roasted figs, tossed in a balsamic dressing and topped with pistachio crusted warmed goat cheese medallion.

Italian Salad

Fresh romaine and iceberg lettuce, artichoke hearts, kalamata olives, pepperocinis, roma tomatoes, and red onions, tossed with house italian dressing. Topped with gorgonzola cheese and house croutons.

Umbrian Salad (Authentic)

Field greens, caramelized port wine poached pears, red onions, tossed in a balsamic dressing with spicy walnuts and topped with Academia Barilla pecorino cheese.

Minestrone

Carrots, onion, celery, squash, zucchini, and potatoes, cooked in a rich tomato chicken broth.

Lenticchie Di Castelluccio Con Salsicce

Braised lentils cooked with Italian sausage, pancetta, celery, and onions. Slow cooked in a rich chicken broth.

Panzanella Salad

Quartered tomatoes, rustic bread, white vinegar, sea salt, red onion, cucumber, basil, and sweet bell peppers, tossed in an italian vinaigrette.

*Ask about our Academia Barilla Aged Balsamic
Mus Vinegars and Extra Virgin Olive Oils*

