

# Be your own Chef

## Vegetables:

Artichoke hearts	\$1.50
Capers	\$1.00
Tomatoes	\$1.50
Dried tomatoes	\$1.00
Eggplant	\$1.50
G.R.Y peppers	\$1.50
Lettuce	\$1.50
Onions	\$1.50
Olives	\$1.00
Mushrooms	\$1.50
Red onions	\$1.50
Roasted peppers	\$1.50
Potatoes	\$1.50
Spinach	\$2.00
Sweet corn	\$1.50
Wild mushrooms	\$3.00
Zucchini	\$1.50
Arugula	\$1.50
Egg	\$1.00
Pineapple	\$1.50
Asparagus	\$1.50
Truffle Paste	\$5.00
Jalapeno P.	\$1.50

## Meats:

Bacon	\$2.00
BBQ Chicken	\$3.50
Chicken curry	\$3.50
Cooked Ham	\$1.50
Pepperoni	\$1.50
Spicy Salamino	\$1.50
Sausage	\$1.50
Italian sausage	\$2.00
Prosciutto	\$4.00

## Sea Food:

Anchovies	\$1.50
Shrimps	\$5.00
Tuna	\$6.00
Surimi	\$1.50

## Herbs and Spices:

Basil	\$0.50
Chili Dried or Fresh	\$1.50
Garlic	\$0.50
Rosemary	\$0.50

## Cheese:

Brie	\$2.00
Feta	\$1.50
Goat Cheese	\$1.50
Gorgonzola	\$2.00
Parmesan	\$1.50
Mozzarella	\$2.00
Ricotta	\$2.00
Asiago	\$2.00
Stracchino	\$2.50
Mascarpone	\$1.50

\*Margherita \$9.80

\*Calzone \$10.80



## SALAD & APPETIZERS

### Caesar Salad:

Romaine, shaved  
parmesan, croutons,  
creamy Caesar dressing.  
Add chicken + \$3.50  
Add tuna + \$6.00  
\*Large +\$3.00

\$4.80

### Caprese:

Fresh mozzarella cheese,  
fresh tomato slice with  
basil and oregano.

\$12.50

### Verdura alla griglia:

Grilled vegetables.

\$5.50

### Gamberetti in salsa

rosa:  
Shrimp in pink sauce.

\$7.50

### Funghetti salad:

Slices of Portobello  
mushrooms served with a  
homemade dressing, topped  
with parmesan cheese.

\$3.80

### House salad:

Mixed lettuce, tomato, onion,  
olives, green, red and yellow  
peppers.  
\*Large +\$3.00

\$4.80

### La caprona:

Fresh arugula served with  
crumbled goat cheese, sun  
dried tomatoes, Portobello  
mushrooms.

\$9.75



**Spaghetti all' anitra:**  
Mamma Cracco's duck sauce recipe. **\$12.50**

**Lasagna:**  
Oven baked lasagna Bolognese, besciamella sauce and parmesan cheese. **\$13.00**

**Fettuccine ai funghi:**  
Wild mushrooms in a white wine sauce. **\$12.00**

**Trenette al Pesto:**  
Made from an old Genova recipe. **\$12.00**

**Spaghetti alla Bolognese:**  
Homemade Bolognese sauce. **\$12.00**

**Penne al gorgonzola:**  
Sweet gorgonzola cheese with a touch of brandy and cream, topped with parmesan cheese. **\$12.00**

**Penne pomodoro e basilico:**  
Homemade tomato sauce, plus fresh basil, a Grandma's recipe. **\$10.50**

**Spaghetti alla carbonara:**  
Pasta with bacon in egg sauce. **\$12.00**



## Homemade Dessert

\*Tiramisu (buonissimo) **\$4.50**

\*Semifreddo all' amaretto old recipe of an amaretto cookie dessert. (eccezionale) **\$4.50**



## DRINKS

### SOFT DRINKS

\*Refills

Coke  
Diet coke  
Sprite **\$1.75**  
Fanta orange  
Nestea  
Lemonade

### BEER

Heineken \$4.50  
Corona \$4.50  
Pilsner urquell \$4.50  
Miller \$3.50  
  
Draft beer:  
Peroni **\$4.50**  
Stella Artois  
Blue moon

### CANS

Coke  
Diet coke  
Sprite **\$1.50**  
Fanta orange  
Dasani water

Gold peak tea \$2.70  
(lemon sweetened, and green tea)

### JUICES

Orange  
Apple **\$2.75**  
Pineapple  
Cranberry

## White Wine

- Cavi di Gavi, La Merlina (Italy)
- Field Stone, Sauvignon Blanc (USA)
- Rocca Bianca, Pinot Grigio (Italy)
- Field Stone, Chardonnay (USA)

## BOTTLE

## GLASS

\$39  
\$29 \$6  
\$25 \$5  
\$39

## Red Wine

- Corte Forte, Valpolicella Ripasso.
- Musella Amarone della Valpolicella (Italy)
- Cantina Del Glicine Dolcetto D'alba Olmiolo (Italy)
- Field Stone, Cabernet Sauvignon (USA)
- Canevel Prosecco
- Montepulciano d'Abruzzo

\$35 \$7  
\$89  
\$39  
\$39  
\$30 \$6  
\$25 \$5