

Bologna Gourmet

Dinner Menu`

APPETIZER

Burrata – Velvety burrata mozzarella, served with arugula and Parma prosciutto. **8.50**

Meatball - Meatballs in marinara sauce. **6**

Lentil Soup Cup - Carrot, lentils and celery soup. **5.50**

THE LAYERS PASTA

Lasagna Bolognese - Traditional homemade lasagna pasta prepared in layers of besciamella cream, Bolognese meat ragu`, and parmigiano cheese. **16.50**

LE PASTE

Pick your pasta and choose your sauce.

Tagliatelle Paglia e Fieno - Green and white mix of home made egg noodles. **4**

Spaghetti - classic durum wheat semolina pasta. **2.50**

Gnocchi - Traditional home made ricotta cheese gnocchi dumpling. **4**

Rigatoni - Large tube shaped pasta. **2.50**

Our products may contain peanuts, nuts, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, milk, egg or wheat allergies. Please, let us know if you have a food allergy.

Penne - Gluten free pasta. **4**

Ravioli – Homemade ravioli stuffed with ricotta cheese, spinach and nutmeg. **5**

LE SALSE

Pick your pasta and choose your sauce

Bolognese Ragu` - Traditional homemade tomato sauce with ground beef. **14.50**

Amatriciana - Spicy tomato sauce, with cured pork cheek, pecorino cheese, and onions. **12.50**

Vodka Sauce – Pink vodka sauce. **14.50**

Marinara Sauce – Homemade marinara sauce. **12**

Walnut and Gorgonzola – Creamy gorgonzola cheese sauce and walnuts. **16**

Pesto - Fresh basil, pine nuts, parmigiano cheese all blended with EVOO. **13.50**

Clams – Traditional sauce prepared with clams in white wine, garlic and parsley. **15.99**

MEAT

Chicken Cotoletta - Breaded light fried chicken breast, finished in oven, served with arugula and cherry tomatoes. **19**

Involtini – Chicken rolls with mozzarella cheese, ham, rosemary, served with honey mustard and a side of salad. **21.50**

Chicken Parmigiana - Grilled chicken breast, in marinara, topped with mozzarella cheese, finished in oven, served with arugula and cherry tomatoes. **19.50**

Steak - Boneless ribeye steak, served with roasted potatoes. **27.90**

Meatball Plate - Homemade beef meatball, served with homemade marinara sauce **14.5**

SIDES

Mixed Greens Salad. **4**

Oven Roasted Potatoes. **5**

Seasonal Grilled Veggies. **5.50**

PINSA

Pinsa is a mix between focaccia and pizza.

Margherita - Tomato sauce, mozzarella and basil. **13**

Arugula - White stone pinsa with blue cheese, arugula and Parma prosciutto. **14.50**

Sausage - Tomato sauce, grilled veggies, Italian sausage, arugula. **16**

Burrata - Touch of gorgonzola cheese, arugula, prosciutto, velvety burrata cheese and cherry tomatoes. **19.80**

26 Fe - Pinsa topped with boneless ribeye steak and arugula. **29.90**

PANINI

All sandwiches come with a side of mixed greens salad

Parma - Prosciutto di parma, 1000 island, mixed greens and tomatoes. **13.50**

Bari Meatball - Meatballs, provolone cheese and marinara sauce. **13.50**

Milano Cotoletta - Breaded and light fried chicken cotoletta, provolone cheese, mayo, mixed greens and tomatoes. **14.50**

Genova Pesto - Pesto sauce, caramelized onions, grilled zucchini, fresh mozzarella **11.5**

SALADS

Elizabeth - Arugula salad, gorgonzola cheese, walnuts, sliced pears, served with Italian dressing (EVOO and balsamic vinegar). **11.99**

Cesarina - Hearts of romaine with croutons, traditional Cesar dressing, and shaved parmigiano. **11**

La Saporita - Mixed greens salad with avocado, bacon, fennel, cucumber, walnuts, served with Italian dressing (EVOO and balsamic vinegar). **13**

DESSERT

Tiramisu`. **7**

Sicilian Cannoli. **4.50 ea.**

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