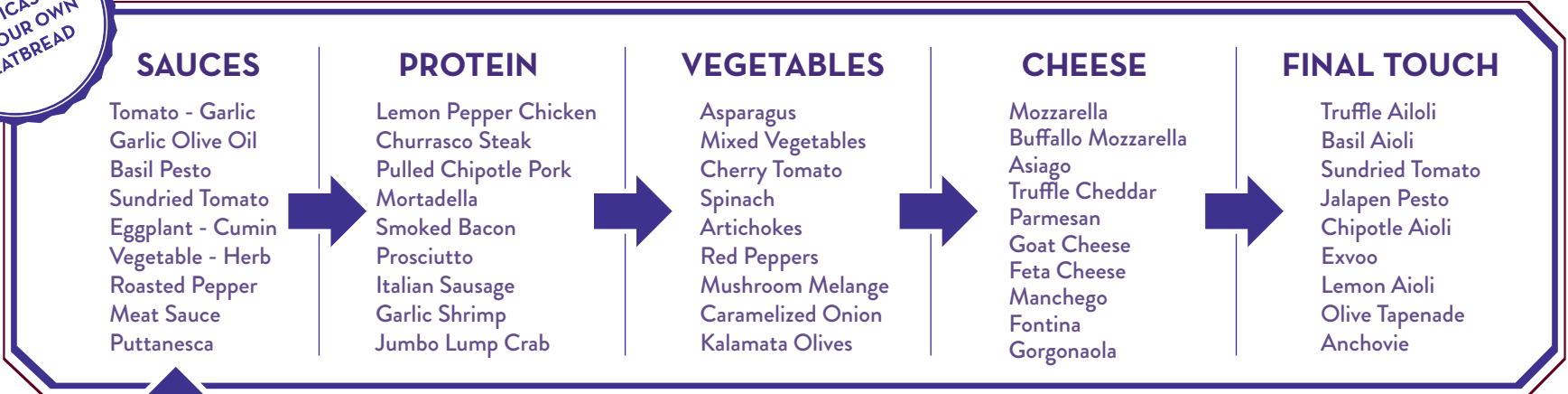




LOCATIONS - 123 Awesome Ave. Chillville, FI 12345
 PHONE - (123) 456.7890
 HOURS - M - TH: 9-9, SAT - SUN: 9-11



OUR SIGNATURE FLATBREADS

PALAZZO - tomato garlic sauce, chicken, parmesan, mozzarella, raddichio salad
VENEZIA - basil pesto, artichoke, sundried tomato, buffalo moz, prosciutto, truffle oil
ROMA - puttanesca, Italian sausage, smoked bacon, parmesan, mozzarella, garlic chip
PALERMO - roasted pepper, asparagus, basil pesto, buffalo moz, kalamata, arugula
UMBRIA - eggplant-cumin, chipotle pork, basil, corn, truffle bbq sauce
APRILIA - garlic olive oil, mushroom melange, sauteed onion, fontina, herbs
TUSCANO - garlic pesto, parmesan, basil, chili flakes, basil, bocconcini, basil salad
TARANTO - onion marmalade, steak, gorgonzola, arugula, balsamic

SOUPS & SALADS

| | | |
|---|-------------------|---------------------|
| TOMATO PESTO | MINISTRONE | CHICKEN HERB |
| SPINACH - goat cheese aroncini, frisee, cranberries, spicy pecans, raspberry emulsion | | |
| ARUGULA - sundried tomato, prosciutto, avocado, artichoke, mozzarealla, truffle | | |
| CAESAR - creamy caesar dressing, parmesan, garlic croutons, anchovies | | |
| CAPRESE - heirloom tomato, burrata, fresh basil, extra virgin olive oil, aged balsamic | | |
| RADDICCHIO - fennel, apple, tarragon, walnuts, frisee, champagne vinaigrette | | |

"WINES BEST FRIEND"

CHEESE BOARD
 Gorgonzola, goat, manchego, asiago, buffalo mozzarella, comte,

CHARCUTERIE BOARD
 Prosciutto, sopresata, mortadella, rosette de lyon, coppa, bresaola

SNACKS
 Hummus, Crispy flatbread Roasted Red Pepper, Goat Cheese Churrasco
 Slider, Fontina Eggplant-Goat Cheese Slider Cheese Fondue

SELECTIONS FROM OUR WINE BAR

| | |
|--|--|
| WHITE WINE - BTG | RED WINE - BTG |
| WHITE PEACH SANGRIA Chardonnay- Antinori, Cervaro della Sala, Tuscany Chardonnay- Cakebread Cellars, CA Chardonnay - Lois Jadot, Pouille Fuisse, Burgundy Sauvignon Blanc - Chalk Hills, Napa, CA Sauvignon Blanc - Grgich Hills, Napa, CA Vermentino - Argiolas, Costamolino, Sardegna Pinot Grigio - Tiefenbrunner, Alto Adige, Italy Pinot Grigio - Trentino, Alto Adige, Italy Pinto Grigio - Santa Margherita, Trentino, Alto Adige Riesling - Chateau St Michelle, Erioca, Columbia, WA Moscato d'Asti - Piedmont, Italy Conundrum - California Special Blen Louis Jadot - Pouilly Fuisse, Burgundy France Gruner Veltliner - Austria | BERRY FRUIT SANGRIA Sangiovese - Frescobaldi, Nipozzano, Tuscany Sangiovese - Il Poggione, Brunello di Montalcino Sangiovese - Antinori Tignanello, Tuscany Barolo - Pio Cesare, Piedmont, Italy Table Wine - Allegrini Plazzo della Torre, Italy Ruffino Chianti - Tuscany, Italy Boscarelli - Vino Nobile di Montepulciano, Italy Cabernet - Jordan, Sonoma, CA Cabernet - Cakebread Cellars, Napa, CA Pinot Noir - Rodney Strong, Russian River, CA Pinot Noir - La Crema, Central Coast, CA Grenache - Alto Moncayo Veraton, Spain Malbec - Ben Marco, Argentina, South America Malbec - Tikal Amorio, Argentina, South America |

BEVERAGES

LEMONADE
 Mint, Pommegranate

ICED TEA & PASSION FRUIT ICED TEA

ORANGE JUICE

SODA FOUNTAIN
 Coke, Coke Zero, Sprite, Mt. Dew, Ginger Ale, Fanta

BOTTLE BEER
 Corona, Sam Adams, Stella Artois, Heineken, Anchor Steam

DRAFT BEER
 IPA'S - Sculpan, Blind Pig, Furious Tumbleweed, Yuengling