

Course 1: Appetizer

Beets & Burrata Salad (GF-V Optional) Vinaigrette, Toasted Country Bread

Wedge Salad (GF-V Optional) Romaine, Grape Tomatoes, Bacon, Blue Cheese Crumble, Avocado, Creamy Blue Cheese Dressing

Strawberry Spinach Salad (GF-V Optional)

Baby Spinach and spring mix tossed with fresh strawberries, feta and red onion in a strawberry vinaigrette

Choice of Chicken Soup, Pasta Fagioli or Soup of the Day

Course 2: Entrée

Margherita Pizza 4 Slice: Our Homemade Pucillo Sauce, Basil & Fresh Mozzarella

Fig Jam Pizza

4 Slice: White Garlic Aioli, Mozzarella Cheese, Fig Jam, Heritage Blend Garnish, Prosciutto and Feta topped with Balsamic Reduction

Lasagna

Classic... Seasoned Ground Beef, Fresh Mozzarella, Fresh Ricotta in our Renowed Sauce

Eggplant Parmigiana Served with Penne

Crispy Chicken Sandwich

Pickled Brined Chicken, Cucumber Pepper Slaw, Pickles and Sriracha Aioli on a Brioche Roll

Course 3: Dessert

Ricotta Zeppoli

Pair of Traditonal Ricotta Italian Donuts tossed in Cinnamon Sugar, served with Chocolate and Caramel Sauce

\$20 Per Guest Plus Beverages, Tax & Gratuity

Gluten Free, Dairy Free Vegetarian and/or Vegan options available upon request Please base gratuity on full meal value & quality of service

RESTAURANTS AND MENUS AT DOWNTOWNSCHENECTADY.ORG