

~SALADS~

Old School Salad: Crispy Iceberg lettuce with our homemade balsamic vinaigrette ~\$7~

Mixed Green: Carrots, cherry tomatoes & cucumber served with fresh red wine vinaigrette dressing ~\$8 ~

Greek Salad: Cherry tomatoes, cucumbers, black olives, feta cheese, and our red wine vinaigrette dressing ~\$9~

Caesar Salad: Romaine lettuce, croutons & Brunelleschi's own savory Caesar ~\$9 ~
Chicken Caesar ~\$11~ or Ahi Tuna Caesar ~\$13~

Cobb Spinach Salad: Chicken, egg, gorgonzola cheese, avocado & bacon with fresh lemon shallot vinaigrette dressing ~\$11~

Capresse Salad: Fresh mozzarella & tomatoes with basil balsamic reduction ~\$9~

Portobello Salad: Oven roasted Portobello dressed with roasted red peppers & goat cheese, on a bed of mixed greens with our balsamic reduction ~\$10 ~

Salmon Carpaccio: Smoked salmon, capers, goat cheese & shredded parmesan on a bed of mixed greens with a lemon vinaigrette dressing ~\$12~

I-wan-Alana: Ahi tuna, avocado, roasted red pepper, artichoke, & goat cheese, on mixed greens & spinach with a lemon vinaigrette dressing & a side of wasabi ~\$14~

~ENTREE SPECIALS~

Roasted Chicken Vesuvius: Thyme, shallots & white wine sauce ~\$17~

Meat Lasagna Abondanza: Layers of fluffy ricotta, mozzarella & rich meat then garnished with shredded Parmesan cheese & fresh basil ~\$17~

Breaded Chicken or Eggplant Parmesan: Draped with mozzarella & parmesan cheese, served on a bed of pasta marinara ~\$17~

Shrimp Linguini: Shrimp, mushrooms, cherry tomatoes in a white wine garlic sauce ~\$17~

Fettuccini Salmon: Ruby Red Wild Alaskan smoked salmon, mushrooms, diced tomatoes in an Alfredo sauce ~\$17~

Fettuccini Sofia: Chicken or shrimp, oven-dried tomatoes, pine nuts & mushrooms in a lovely alfredo-truffle sauce ~\$17~

Classic Spaghetti: Spaghetti Pasta with Bolognese or Marinara sauce ~\$12~
Meatballs: add ~\$3~

Fettuccini a la Ezra: Pravda vodka reduced in a marinara and white sauce with peas and sun dried tomatoes ~\$17~