

The Church's Menu

Antipasti (\$4)

Giardiniera – Spicy pickled vegetables marinated in oil, vinegar, herbs and spices

Prosciutto di Parma e Fruita – Seasonal fruit wrapped in Prosciutto di Parma

Bruschetta (\$9)

Pomodoro con Basilica e Carciofi– Tomato & artichoke hearts sprinkled with basil on a toasted bread

Mozzarella con carne e basilico – Sliced mozzarella with prosciutto, salami and cappicola heated, then sprinkled with basil

Panini (\$10)

Vegetariano – tomato, avocado, shredded carrots and lettuce in toasted bread that has been swathed in olive oil

Mela e mozzarella – Apple and mozzarella cheese melted in a hot pressed roll that has been dressed with olive oil & basil

Caprese Di Parma – Prosciutto di Parma and mozzarella cheese with fresh basil in a toasted bread

Polpetta - Meatballs served with green peppers, cheeses and a red sauce on a hoagie roll

Carne Fredda - Italian cold meats and chesses served with olive oil dressing on a hoagie roll

Piatti Principali (\$14)

Insalata di Caesar con pollo – Chicken Caesar salad

Lasagna - Doubt this one needs much translation. A combination of hot Italian sausage and beef as our meats along with the standard array of Italian cheeses.

Arancini di Roma - White rice stuffed with three Italian cheeses, covered in bread crumbs and baked with a red sauce.

Peperoni Ripieni - Stuffed green peppers with a combination of meats, cheeses and rice

Manicotti – Cannelloni shells stuffed with multiple cheeses and spices and covered with a red sauce

❖ Bruschetta, panini, and main dinners are served with a small green salad

Dolce (\$4)

Ciocolatini assortiti – Assorted Ghiradelli chocolates

Gelato – Assorted flavors as available. Ask your server for options.

WINE LIST

	GLASS	BOTTLE
White		
Chardonnay, Alcesti, Scilia, 2016	\$8	\$28
Pinot Grigio, Musaragno, 2016	\$8	\$28
Sauvignon Blanc, La Cappuccina, 2016	\$9	\$31
Pinot Grigio, Isonzo, 2014		\$56
Red		
Pinot Noir, Ca'Bea, 2015	\$7	\$25
Sangiovese, Terra Viva, 2016	\$8	\$28
Cabernet Sauvignon, Pareto's Estate, 2014	\$9	\$31
Pinot Noir, Saddlebred, 2015		\$28
Pinot Noir, Lucas & Lewellen, 2013		\$39
Pinot Noir, Lowry Hill, 2013		\$49
Chianti Classico Gold, Cennatoio, 2014		\$59
Varva Rosso, Bolgheri, 2014		\$70
Toscana, Il Borro, 2013		\$120
Rose and Sparkling		
Muscato, Lodali	\$9	\$34
Prosecco, Hi!	\$8	\$30
Rose, Hi!	\$8	\$30
Prosecco, Vini Tonon		\$36

BEER LIST

Anderson Valley, Boont Amber	\$7
Great Lakes, Edmund Fitzgerald Porter	\$7
Evolution, Lot#3 IPA	\$7
Port City, Optimal Wit	\$7
Erdinger, Weissbier Alkoholfrei (non-alcoholic)	\$7
Jack's Hard Pear Cider	\$7