

Speciale

“Omelet Cambozola”

Spinach ♦ Arugula ♦ Green Onions
Cambozola Cheese ♦ Currants ♦ Pine Nuts
Served with Potatoes ♦ Toast ♦ Fruit

12.5

“Insalata dell’Cobb”

Bambino’s Cobb Salad
Grilled Chicken ♦ Avocado ♦ Crispy Bacon
Tomatoes ♦ Hard Boiled Eggs ♦ Cucumber ♦ Black Olives
Gorgonzola ♦ Romaine Lettuce ♦ Creamy Gorgonzola Dressing

7 / 14

“Insalata dei Pesci”

Petrale Sole
Artisan Lettuce ♦ Sliced Tomatoes ♦ Cucumbers
Avocado ♦ Kalamata Olives ♦ Caper Berries ♦ Champagne Vinaigrette

16

“Panino di Pollo Piccante”

Grilled Cajun Spiced Chicken ♦ Sliced Tomato ♦ Mozzarella
Toasted Ciabatta Bun ♦ Choice of Mixed Green Salad or Fries

14

“Pizza con Copa Piccante”

Copa Salami ♦ Red Bell Peppers ♦ Red Onions
Fontina ♦ Rosemary ♦ Mozzarella
17 (Pers) 22 (Sm) 25 (Med) 31 (Lg) 35 (X-Lg)

“Pizza Greca”

Spinach ♦ Tomatoes ♦ Bell Peppers
Artichokes ♦ Kalamata Olives ♦ Garlic ♦ Oregano
Feta ♦ Mozzarella
(Thin Crust, No Sauce)
17 (Pers) 22 (Sm) 25 (Med) 31 (Lg) 35 (X-Lg)

“Ravioli di Aragosta”

Lobster Ravioli ♦ Bay Shrimp
Lemon Buerre Blanc

15.5

“Petrale Rivestito della Mandorla”

Almond Coated Petrale Sole
Lemon Garlic Sherry Sauce
Long Grain & Wild Rice ♦ Snow Peas

23

“Costolette di Agnello alla Griglia”

Grilled Rack of Lamb Loin Chops
Pomaganate Demiglance
Broccoli Rabe ♦ Orzo

23

We are committed to supporting and serving organic or non-sprayed produce, and meats that are free of growth hormones or antibiotics as much as availability allows.

Methods of Payment: *Cash*, VISA, MasterCard, American Express, Discover
18% Service Charge on Parties of 7 or More