

SANDWICHES

- The Big "Lufthansa".....20.00**
 Imported Ham, Spicy Capicola, Salami, Crispy Pepperoni Auricchio Provolone, Mayo, Shredded Lettuce & Onions, Vine Tomatoes, Italian Herbs, Red Wine Italian Vinaigrette, Semolina Bread
- The "Vito"20.00**
 Beef Carpaccio, Shallot Marmalade, Crispy Potato, Arugula, Jerez Vinaigrette, Aioli, Rustic Italian Bread
- Capri 17.00**
 Buffalo Mozzarella, Vine Ripe Tomatoes, Arugula, Basil Pesto on Ciabatta Bread
- Parma..... 19.00**
 Prosciutto di Parma, Buffalo Mozzarella, Oven Dried Tomato Pesto, Arugula, on Ciabatta Bread
- Ariccia.....20.00**
 Herb Roasted Sliced Porchetta, Broccoli Rabe, Auricchio Provolone, Roasted Garlic Aioli, Port Wine Glaze, Toasted Semolina Bread
- Lena's Meatball Smash..... 18.00**
 Sliced Meatballs, Mozzarella, Fontina, Parmesan, Fresh Basil, Parma Tomato Sauce on Grilled Garlic Semolina Bread
- Mortadella Panini..... 19.00**
 Imported Mortadella, Auricchio Provolone Cheese, Pistachio Crema, Grilled Ciabatta
- Melanzana..... 19.00**
 Crispy Eggplant, Mozzarella, Fontina & Parmesan Reggiano Cheeses, Tomato Brushetta, Balsamic Glaze, Toasted Focaccia
- Veal Cutlet.....20.00**
 Pan Fried Veal Cutlet, Buffalo Mozzarella, Extra Virgin Olive Oil, Garlic Roasted Long Hots, Crispy Ciabatta
- Chicken Milanese..... 18.00**
 Pan Fried Chicken Cutlet, Lemon Aioli, Arugula, Toasted Ciabatta
- Turkey BLT 19.00**
 Sliced Oven Roasted Turkey, Shaved Lettuce, Vine Tomatoes, Hickory Smoked Bacon, Basil Pesto Aioli, Semolina Bread
- Chicken Caesar Wrap 17.00**
 Sliced Chicken Cutlet, Romaine Lettuce, Parmesan Crunchies, Creamy Caesar Dressing

- Italian Tuna Salad.....16.00**
 White Albacore Tuna, Italian Herbs, Extra Virgin Olive Oil, Shaved Lettuce, Vine Tomatoes, Mayo on Toasted Semolina Bread

*Make Any Sandwich "Tavolena Style" for 3.00
 Hot Cherry Peppers, Toasted Garlic and Balsamic Glaze*

SALADS

- Caesar Salad.....12.00**
 Romaine Lettuce, Parmesan Crunchies, White Anchovies, Emulsified Creamy Dressing
- Lena's Chopped Salad.....12.00**
 Romaine Lettuce, Tomato Bruschetta, Red Onion, Cucumber, Gorgonzola Cheese, Crispy Chick Peas, Grandma's Italian Vinaigrette
- Arugula & Endive Salad..... 14.00**
 Arugula, Belgium Endive, Candied Walnuts, Gorgonzola Cheese, Maple Raspberry Vinaigrette
- Burrata21.00**
 Dried Black Fig & Almond Chutney, Crispy Prosciutto di Parma, Arcadia Honey, Balsamic Glaze

HOMEMADE BREADS

Ciabatta • Semolina • Rustic Italian

CHEF MICHAEL'S UTICA TOMATO PIE

10 INCH PIZZAS & PINSAS

- Margarita 15.00**
 San Marzano Tomato, Buffalo Mozzarella, Basil
- Quattro Formaggi..... 18.00**
 Mozzarella, Fontina, Parmesan, Gorgonzola, Bronte Pistachios & Sicilian Olive Oil
- Pepperoni 16.00**
 Parma Tomato Sauce, Mozzarella, Fontina, Parmesan Cheese

ITALIAN QUICHES

Served with Arugula and Tomato Bruschetta Salad

- Mushroom..... 15.00**
 Cremini Mushroom, Asiago, & Mozzarella Cheese with Fresh Thyme
- Spinach..... 15.00**
 Spinach, Shallot, Mozzarella, Fontina & Parmesan

COOKIES

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| Almond Paste | Chocolate Chip |
| Biscotti | Sea Salt |
| Lemon Drop | Chocolate Fudge |
| White Chocolate Chip | Espresso |

PASTRIES

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| Cannoli with Chocolate & Pistachios | Chocolate Mousse Bar |
| Pasticciotti | Tiramisu |
| Sfogliatelle | Lena's Apple Cake |
| Limoncello Tart | Chocolate Croissant |
| Ricotta Cheesecake | Pistachio Croissant |

GELATO

Served in a waffle cone or 8oz. cup

- Madagascar Vanilla
 Belgium Chocolate
 Pistachio
 Hazelnut

SORBETTO

- Passion Fruit
 Coconut
 Raspberry

DRINKS

- | | | |
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| Coffee | Pellegrino | Iced Tea |
| Cappuccino | Sparkling Water | Beer |
| Espresso | Flavored Sicilian Sodas | Wine |
| Panna
Still Water | Italian Colas | |

Menu Items Subject to Change