

MANGIARE ITALIANO

or **Eat Italian**

CAESAR SALAD WITH HOMEMADE CROUTONS

Crisp romaine lettuce with a tangy, lemony Caesar dressing topped with shaved parmigiano-reggiano and freshly-made croutons

CHOICE OF ENTREES:

GOAT CHEESE AND TURKEY SAUSAGE LASAGNA

A client favorite with tomato sauce and spicy and mild turkey sausage with lots of fresh herbs, it's layered with a mixture of ricotta, goat, and parmesan cheese noodles and fresh mozzarella cheese

CLASSIC ITALIAN LASAGNA

Freshly-made tomato and bechamel sauce with add a little meat, fresh spinach, creamy ricotta, parmesan & mozzarella

EGGPLANT PARMESAN

One of my all-time favorite dishes that reminds me of home. Lightly breaded eggplant smothered in homemade marinara sauce & covered in melted cheese

CHEESY BREAD

I was raised on this bread made with a mixture of butter, parmesan cheese, a little dash of Worcestershire sauce—and one more ingredient, which is a sssh family secret, but I will slab it on the sliced fresh French bread and broil it until it oozes

LEWIS DESSERT ITALIANO

Another Favorite....vanilla ice cream with freshly brewed espresso, hazelnut liquor, shaved dark chocolate, chopped toasted hazelnuts and a yummy biscotti for dipping



*EAT YOUR HEART OUT
Kelly Lewis, Private Chef*