

SUPREMA

DINNER MENU

APPETIZERS

BURRATA 23

imported burrata - sweet roasted peppers - basil pesto

RICE BALLS 15

creamy risotto - mozzarella - basil pomodoro

FRIED CALAMARI 24

domestic calamari - arrabiata sauce - housemade tartar

WHIPPED RICOTTA 17

whipped ricotta - sea salt focaccia - hot honey

MOZZARELLA STICKS 15

homemade mozzarella - grated pecorino - pomodoro

MEATBALLS WITH RICOTTA 17

grass fed beef - fresh ricotta - san marzano - pecorino

LEMON & GARLIC SHRIMP 22

gulf shrimp - lemon garlic butter - calabrian chilies

ARTICHOKE HEARTS 16

fresh artichoke hearts - green olive salsa verde

SALADS

add chicken \$7 add shrimp \$9

ARTICHOKE 16

organic mixed greens - roman artichokes - reggiano parmesan - pistachio crumble - fresh lemon vinaigrette

SUPREMA GREEN 14

organic mixed greens - avocado, cherry tomatoes - cucumbers - fresh fennel - shallots - champagne vinaigrette

CAESAR 15

gem lettuce - reggiano - prosciutto crisps - soft cooked egg - housemade crutons - creamy caesar dressing

APPLE BLUE CHEESE 16

organic mixed greens - pink lady apples - danish blue cheese - cider steeped golden raisins - roasted hazelnuts - white balsamic and honey

QUINOA 14

organic mixed greens - quinoa - avocado - marcona almonds - goat cheese - champagne vinaigrette

PASTA add burrata to any pasta \$5

VODKA 23

rigatoni - san marzano - cream - sweet onions - vodka - basil - pecorino

POMODORO 20

spaghetti - neapolitan pomodorini, - sauteed garlic - extra virgin olive oil - basil & pecorino romano

CARBONARA 24

spaghetti - cage free eggs - pancetta - pecorino - cracked black pepper

ARTICHOKE AND PESTO 23

bucatini - fresh artichoke and pistachio pesto - lemon pecorino breadcrumb

BOLOGNESE 25

rigatoni - slow simmered hand cut beef - Italian soffrito - milk - tomato passata - pecorino

ARRABIATA 29

spaghetti - wild caught gulf shrimp - spicy calabrian chilies - pomodoro sauce

ENTREES

EGGPLANT PARMESAN 25

layered eggplant - fresh mozzarella - san marzano - grated pecorino & parmesan - side spaghetti

HALIBUT 29

pacific halibut - zucchini oreganata - summer pesto smashed potato - seafood wine broth

LEMON CHICKEN 25

b&e boneless breast - lemon butter sauce - warm new potatoes & artichokes

CHICKEN PARMIGIANA 29

slow cooked b&e breast - fresh mozzarella - italian plum tomatoes - grated pecorino - fresh basil - side spaghetti

SHRIMP & SWEET CORN RISOTTO 28

creamy arborio rice - gulf shrimp - fresh corn puree pancetta - reggiano butter - imported straciatella

CHICKEN PAILLARD 27

grilled b&e chicken breast - mediterranean salad of arugula - olives - shallots & cherry tomatoes - reggiano parmesan - balsamic vinaigrette

PORK CHOP 36

heritage pork - seasoned breadcrumb - garlic white wine sauce - broccoli rabe - long hot

STEAK FRITES 40

high choice beef tenderloin - pepper corn crust - sea salt crispy potatoes