

Hearty Appetizers

Gluten free options are available.

ARTISAN CHEESE BOARD/select cheeses/house cranberry-feta spread/fig preserves/house candied walnuts/crackers/\$12

ANTIPASTO BOARD/select cheeses/house Tuscan spread/olives/cured meats/crackers/\$13

CAPRESE BOARD/sliced tomatoes/fresh mozzarella/basil pesto & olive oil drizzle/balsamic glaze/warm, crusty bread/\$9

CIABATTA BRUSCHETTA/diced tomatoes/caramelized onions/basil/olive oil/balsamic/served on ciabatta with melted mozzarella/4 pieces/\$9

BREAD TRAY/warm, crusty bread loaves/seasoned Balsamic dipping oil/\$8

ARTICHOKE DIP/house made/served in rustic bread bowl/side of tortilla chips/\$9

HOT ANTIPASTO DIP/savory house made blend of cheesy antipasto ingredients/served in rustic bread bowl/side of tortilla chips/ \$9

WEEKLY SPECIALTY FLATBREAD/oven-fired with selected toppings/weekly selection/\$11

“SIMPLY MAD” HABANERO CHEESE PLATE/peppers from our ice wine repurposed into a spicy Havarti cheese/custom crafted for us from Mayfield Creamery/available seasonally/\$8

MEDITERRANEAN HUMMUS/house made/served with seasoned flatbread/veggies/olives/\$9

LAURELLO MEATBALLS/2 house made jumbo meatballs in our signature red sauce/topped with Romano cheese/ served with crusty Italian loaf for sharing/\$12

Entrée Salads

Served with choice of house made Italian/Ranch/Raspberry Vinaigrette/house made Greek Vinaigrette
Add chicken breast \$3

LAURELLO INSALATA/mixed greens/carrots/cucumbers/sunflower seeds/dried cranberries/Parmesan cheese/\$10

APPLE WALNUT & BLUE INSALATA/mixed greens/crisp apple/crumbled blue cheese/dried cranberries/candied walnuts/\$10

GREEK SALAD/mixed greens/caramelized onions/Kalamata olives/roasted red peppers/cucumbers/cherry tomatoes/sunflower seeds/Parmesan & feta cheese/\$10

Panini Sandwiches

Multi-grain sunflower bread/served with potato chips

“GF” denotes gluten free option is available

SPICY EGGPLANT PARMESAN/lightly breaded eggplant cutlets/Mozzarella & Provolone cheeses/roasted red peppers/house tomato sauce/caramelized onions/hint of crushed red pepper flakes/\$10

“GF” **LORENZO** /ham/salami/sliced cheese/roasted red peppers/basil pesto mayo/\$10

“GF” **CHICKEN**/grilled breast/sliced cheese/roasted red peppers/basil pesto mayo/\$10

“GF” **VEGGIE**/grilled seasonal vegetables/artichoke spread/fresh spinach/sliced cheese/basil pesto mayo/\$10

MEATBALL/house made meatballs & sauce/mozzarella cheese/ on a **crusty sub roll**/\$10

Pizzas & Flatbreads

Baked in our wood oven (weather permitting)

Choose Base: Flatbread (5 x 12 inches)/Large pizza (12 inch round, 8-cut)/or Gluten Free

CHEESE FLATBREAD/\$7

LARGE CHEESE PIZZA/\$11

GLUTEN FREE CHEESE/\$9

CHOOSE ADDITIONAL TOPPINGS/\$1 each/pepperoni/fresh spinach/roasted red peppers/caramelized onions/mushrooms/Kalamata olives/bacon/feta/mild pepper rings/sausage/chicken/\$3/Fresh mozzarella

SPECIALTY PIZZAS

MARGHERITA/light tomato sauce/fresh mozzarella/fresh tomatoes/basil pesto

\$11 Flatbread/\$14 Large Pizza

VEGGIE PIZZA/creamy artichoke spread/fresh spinach/roasted red peppers/caramelized onions/mushrooms/feta cheese

\$11 Flatbread/\$12 Large Pizza

WEEKLY SPECIAL PIZZA: Listed on our board or ask server for details!

Sweet Endings

LEMONCELLO TRUFFLE/refreshing Italian sorbet/\$4

GF WARM FLOURLESS CHOCOLATE CAKE/gluten free and decadent/raspberry sauce available/\$5

GOURMET COOKIE/house made/choice of Chocolate S'more or Blonde with Macadamia nuts/\$3

LOCALLY PRODUCED FOR LAURELLO'S/sea salt dark chocolate or dark chocolate orange bark/\$3