



SALADS 3

Field Greens Salad	AVAILABLE OPTIONS
a mixture of california field greens tossed with figlio vinaigrette or blue cheese dressing and homemade herbed croutons	\$4.75 With Crumbled Blue Cheese Added: \$5.25
Balsamic Salad	\$5.50
crisp mixed greens tossed with a richly aged balsamic vinaigrette and sprinkled with pine nuts, sun- dried tomatoes and gorgonzola cheese	
Caesar Salad	AVAILABLE OPTIONS
fresh romaine tossed with our caesar dressing and topped with grated parmesan and homemade herbed croutons	\$4.95 With Crumbled Blue Cheese Added: \$5.45

PIZZA 13

Five Cheese	\$10.75
a mixture of parmesan, fontina, mozzarella, smoked gouda, and romano cheese, with tomatoes and herbs	
Roasted Garlic / Blackened Chicken	\$10.75
wood roasted garlic with blackened chicken, fresh spinach, roma tomatoes, red onions, parmesan, fontina, and vermont cheddar	
Artichoke Heart And Tomato	\$10.25
artichoke hearts, roma tomatoes, sundried tomatoes, black olives, and basil pesto	
Flatbread Supreme	\$10.75
parmesan, fontina, mozzarella and romano cheese with honey glazed bacon, chopped red peppers and fresh basil on a crispy thin crust	
Greek Chicken With Feta	\$10.50
grilled chicken with roasted garlic, fresh spinach, roma tomatoes, sauteed mushrooms, kalamata olives, red onions, oregano and feta cheese	
Pepperoni And Mushroom	\$9.95
pepperoni with fresh mushrooms, red onions and homemade tomato sauce	
Peter And Laurie's Favorite Pizza	\$11.75
chargrilled chicken with fresh herbs, caramelized onions, parmesan, roma tomatoes, sundried tomatoes, gorgonzola and blue cheese	
Pesto Chicken With Feta	\$10.50
grilled chicken with roasted red peppers, kalamata olives, chopped tomatoes, pine nutes, feta cheese and basil pesto sauce	

Figlio Classic	\$10.95
pepperoni, italian sausage, and proscuitto with green peppers, red onions, banana peppers, mushrooms, parmesan and tomato sauce	
Grilled Portabellas With Chicken	\$10.50
chargrilled portabella mushrooms on an olive oil or garlic crust with blackened chicken, chopped tomatoes, roasted red peppers and goat cheese	
Goat Cheese Pizza	\$10.50
vermont goat cheese, honey-glazed bacon, red, yellow, and green peppers, roma tomatoes and red onions	
Wild Mushroom	\$10.75
shiitake and crimini mushrooms sauteed in garlic butter, with blue cheese, fontina cheese, scallions and pine nuts	
Bourbon Barbeque Chicken	\$10.50
chicken marinated in a homemade bourbon barbeque sauce with red and yellow peppers, red onion, pineapple and smoked gouda cheese	

CREATE YOUR OWN PIZZA 39

Banana Peppers	\$1.25
Smoked Gouda	\$1.25
Black Olives	\$1.25
Red Onions	\$1.25
Green Peppers	\$1.25
Jalapeno Peppers	\$1.25
Scallions	\$1.25
Broccoli Florets	\$1.25
Pineapple	\$1.25
Fresh Tomatoes	\$1.50
Asiago Cheese	\$1.50
Romano Cheese	\$1.50
Parmesan Cheese	\$1.50
Mozzarella Cheese	\$1.50
Fresh Mushrooms	\$1.50
Yellow Peppers	\$1.50
Red Peppers	\$1.50
Fresh Spinach	\$1.50

Fontina Cheese	\$1.50
Blue Cheese	\$1.50
Capers	\$1.50
Roasted Garlic	\$1.50
Vermont Cheddar	\$1.50
Anchovies	\$1.75
Artichoke Hearts	\$1.75
Sundried Tomatoes	\$1.75
Honey Glazed Bacon	\$1.75
Pine Nuts	\$1.75
Grilled Or Blackened Chicken	\$1.75
Gorgonzola Cheese	\$1.75
Italian Sausage	\$1.75
Goat Cheese	\$1.75
Wild Mushrooms	\$1.75
Prosciutto	\$1.75
Kalamata Olives	\$1.75
Pepperoni	\$1.75
Feta Cheese	\$1.75
Caramelized Onions	\$1.75
Portabellas Or Shrimp	\$2.50

PASTA 16

Blackened Shrimp	\$13.50
linguine in a tomato/cream parmesan sauce with shrimp sauteed in a cast iron, with fresh spinach leaves	
Chicken Diablo	\$13.50
penne pasta in a spicy diablo cream sauce with grilled chicken, fresh spinach and chopped roma tomatoes	
Shrimp And Artichoke	\$13.75
linguine in an herbed tomato sauce with sauteed shrimp, artichoke hearts and black olives	

Chicken Piccata	\$14.25
linguine with a white wine butter sauce with chicken breast pounded thin and dredged in flour before being sauteed with capers, lemon, fresh mushrooms and tomatoes. served with asparagus spears	
Crab Ravioli	\$14.50
housemade crab ravioli tossed in a tomato orparmesan cream sauce and served with shrimp sauteed in garlic butter, shallots, basil and chopped red peppers	
Drunken Shrimp	\$13.95
penne pasta in an absolut vodka or tomato cream sauce with spicy shrimp sauteed in black and white pepper, finished with shallots and aslago cheese	
Chicken And Mushroom Ravioli	\$14.25
housemade ravioli tossed in a red wine ormushroom reduction cream sauce and served with fresh asparagus, grilled chicken, red peppers and asiago cheese	
Basil Chicken With Feta	\$13.50
linguine in a basil pesto sauce with chicken, roasted red peppers, fresh tomato, pine nuts and feta	
Shrimp And Scallop	\$13.95
angel hair pasta with shrimp and scallops sauteed in olive oil and white wine with tomatoes and roasted pine nuts	
Spicy Tomato /blackened Chicken	\$13.50
penne pasta in a spicy tomato sauce with blackened chicken, artichoke hearts, spinach, kalamata olives and feta cheese	
Marinara With Grilled Chicken	\$12.25
penne pasta in our homemade herbed tomato sauce with chargrilled chicken and chopped red peppers	
Chicken Marsala	\$13.75
linguine in a mushroom or marsala wine cream sauce with sauteed chicken, fresh spinach, sun-dried tomatoes and scallions	
Lemon Chicken	\$13.50
linguine in a white wine cream sauce with chicken, mushrooms, and fresh spinach sauteed in lemon and garlic butter	
Tomato, Basil And Fresh Mozzarella	\$12.75
angel hair pasta with tomatoes, fresh basil, fresh mozzarella, pine nuts, garlic and olive oil	
Cajun Shrimp Pasta	\$13.75
linguine in a cajun cream sauce with tri-color peppers and shrimp sauteed in cajun spices	
Pasta Primavera	\$13.25
penne pasta in an olive oil sauce with a medley of oven roasted vegetables, mushrooms and medallions of grilled italian sausage	

DESSERTS 4

Chocolate Mousse	\$4.75
topped with fresh whipped cream and chocolate shavings. a nice way to top off a nice meal	
French Quarter Ice Cream Torte	\$5.00
two layers of haagen-dazs ice cream on an oreo crust topped with crushed heath bars and chocolate sauce	
Tiramisu	\$4.95
lady fingers drizzled with espresso and layered with a whipped cream mascarpone filling and topped with chocolate shavings	

Creme Brulee

\$4.75

a chef in dayton gave me his creme brulee recipe and we make it with a dollop of raspberry puree at the bottom