

APPETIZERS

ARANCINI	Crisp risotto balls over a bed of Pomodoro, with Parmigiano Reggiano \$16
RICOTTA	House-whipped ricotta drizzled with hot honey, served with warm focaccia (V) \$16
CALAMARI	Lightly fried, served with Chipotle and lemon-caper aioli \$18
ROASTED ARTICHOKE & ASIAGO DIP	Cream roasted artichoke & asiago dip, toasted focaccia (V) \$18
MEATBALLS	Veal and pork, slow-simmered in pomodoro, topped Parmigiano Reggiano served with crostini \$16
MOZZA STICKS	Golden fried mozzarella, Parmigiano Reggiano, marinara (V) \$16
WARM OLIVES	Warm marinated olives, lightly spiced (V) (GF) \$9

SALADS

CAESAR
Romaine, house Caesar dressing, crisp pancetta, croutons, lemon **\$16**

RUCULA
Arugula, Parmigiano Reggiano, poached pears, honey balsamic vinaigrette (V) (GF) **\$15**

CUCUMBER
Cucumber, goat cheese, capers, mint, basil (V) (GF) **\$13**

FelliniKolini's

PASTA

Add garlic bread to your pasta **\$3**
Add chicken, shrimp, Italian sausage **\$5**
Add meatball **\$3**

ASIAGO CHICKEN
Penne, pancetta, chicken, roasted red pepper, blush sauce, spinach pesto **\$25**

CARBONARA
Bucatini, guanciale, egg yolk, Pecorino Romano, Parmigiano Reggiano and black pepper **\$22**

DILL CHICKEN & SHRIMP
Fettuccine, chicken, shrimp, dill pesto, sun-dried tomatoes **\$28**

RAGU ALLA BOLOGNESE
Pappardelle, 12-hour ragù, 30-month-aged Parmigiano Reggiano **\$26**

ALFREDO
Fettuccine, chicken, Parmigiano Reggiano, black pepper and butter cream sauce **\$22**

TRUFFLE BUTTER
Rigatoni, Parmigiano Reggiano, black pepper, truffle butter and wild mushrooms (V) **\$24**

RAVIOLI FLORENTINE
Ricotta-filled ravioli in vodka-blush sauce with roasted red onions and basil (V) **\$22**

LASAGNA
Homemade lasagna with layers of beef, ricotta, mozzarella, spinach, pomodoro **\$24**

CHEF'S FEATURE

Ask your server for today's special feature

(V) Vegetarian (GF) Gluten Friendly

PIZZA

Scrocchiarella Style - Thin crust Roman pizza

MARGHERITA	San Marzano, fior di latte, basil, finished with EVOO and ricotta (V) \$20
DIAVOLA	San Marzano, spicy salami, fior di latte, peperoncino, kalamata olives \$23
BELLO	San Marzano, pancetta, shallot, Parmigiano Reggiano, basil \$22
CARNIVORO	Pepperoni, mozzarella, sausage, pancetta, cremini mushrooms \$25
MEDITERRANEAN	Basil pesto, sun-dried tomatoes fior di latte, kalamata olives, artichoke, asiago (V) \$23
CHICKEN FONTINA	Garlic oil, mozzarella, Cajun chicken, cherry tomatoes, spinach, pancetta \$25
FUNGHI	EVOO, fior di latte, cremini, maitake, portobello, lemon, chives (V) \$25

MAINS

CHICKEN PARMESAN
Breaded chicken breast, pomodoro, mozzarella, served with spaghetti pomodoro **\$28**

"MARRY ME" CHICKEN
Seared chicken breast, sun-dried tomato, pesto, roasted potatoes, and broccolini (GF) **\$30**

BEEF CHEEKS
16 hour-braised beef cheeks, potato purée, and broccolini (GF) **\$33**