LARIELE
WOOD FIRED SQUARE PIE

# Restaurant Week MENU

## 3-COURSE DINNER $26.95

## 1ST COURSE (Choice Of One Appetizer)

**PRIME RIB EGG ROLLS** Caramelized onions, hot cherry peppers, American cheese

**MOZZARELLA STICKS** House made marinara

**TOMATO BRUSCHETTA** Diced tomatoes, fresh basil, red onions, EVOO, ricotta, balsamic reduction, served over crostini

**CAESAR SALAD** Romaine, rustic croutons, parmesan, Caesar dressing

**BABY SPINACH SALAD** Cranberries, candied walnuts, gorgonzola, red onions, champagne vinaigrette

**PARMESAN ARUGULA SALAD** Crispy prosciutto, olives, roasted peppers, red onions, shaved parmesan

## 2ND COURSE (Choice Of One Entrée)

**SAUSAGE RIGATONI** Italian sausage, baby arugula, sun-dried tomato pesto cream sauce

**CHICKEN PARM** Mozzarella, fresh basil, tomato sauce, rigatoni

**EGGPLANT PARM** Basil marinara, Fior di Latte, spaghetti

**PERSONAL PIZZA** Choose from one of our Gourmet Pies below:

Margherita Fresh mozzarella, basil, olive oil
Ala Vodka Fresh mozzarella, basil, prosciutto, vodka sauce
Hot & Spicy Mozzarella, pepperoni, jalapeño, ricotta, honey drizzle
Eggplant Pie Roasted tomatoes, burrata, caramelized onions, lemon zest, fresh herbs, olive oil
Buffalo Chicken Celery, red onions, crumbled bleu cheese
Spicy Meatball Jalapeños, red onions, black olives, mozzarella

## 3RD COURSE (Choice Of One Dessert)

**BANANA COCONUT ICED CAKE** Vegan & Gluten free

**NY CHEESE CAKE**

**CANNOLI**

If you have a particular food allergy please let us know when ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Prices & menu items subject to change without notice. Tax not included. © Grande Cheese Company 03/2026 All Rights Reserved.