

Pasta Night Tuesday

12pm-9pm

\$12.95

Comes with soup & salad

Fusilli Puttanesca

Capers, black olives, anchovies, garlic, with light marinara sauce

Rigatoni Al Filetto Di Pomodoro

Tomato sauce with basil

Rigatoni Siciliana

Eggplant, ricotta, in tomato sauce with melted mozzarella

Cheese Ravioli

Pink or marinara sauce

Meat Tortellini Della Nonna

Peas, prosciutto, in white cream sauce

Penne Primavera

Mixed vegetables with garlic & oil

Linguine Calamari Fra Diavolo

Pasta Bella

Grilled chicken & broccoli, with pink sauce

Penne Fiorentino

Grilled chicken, spinach, roasted peppers with pink sauce

Penne Fior Di Latte

Fresh diced mozzarella, fresh tomato, & basil with garlic oil

Fettuccine Alfredo

Spaghetti Bolognese

Ground beef, tomato sauce, pecorino romano

Penne Alla Vodka

Linguine Alla Vongole

Red or white clam sauce

Penne Broccoli Rabe

Extra virgin olive oil & broccoli Rabe

Linguine Carbonara

Bacon, onions served with white cream sauce & egg yolk

Penne Fantasia

Shrimp, zucchini, sun-dried tomatoes with pink sauce

Penne Alla Goccia D'oro

Shrimp, portobello mushrooms, zucchini, with garlic & oil

Rigatoni Matriciana

Bacon, onions, with fresh tomato sauce & melted mozzarella

Linguine Mussels

Served with white wine sauce or red sauce

Linguine Sardinia

Sardines, light bread crumbs, extra virgin olive oil & garlic

Fusilli Pesto

Grilled chicken, sun dried tomatoes, creamy pesto sauce

Shrimp Scampi

Zucchini Linguine, shrimp, cherry tomatoes, extra virgin olive oil & garlic

Flora's Cavatelli

Crumbled italian sausage, scallions, creamy pink sauce

Additions

Chicken-\$6 Meatballs(3)-\$6 Jumbo Shrimp(3)-\$12
Sausage-\$4

MOST OF OUR PASTA DISHES CAN BE PREPARED
WITH WHOLE WHEAT OR GLUTEN FREE PASTA FOR
AN ADDITIONAL \$2 PER SERVING.

Includes House Desserts & Coffee or Tea

Menu items marked with an "" can be cooked to your liking.*

Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of foodborne illnesses, and other interactions with present medical conditions and/or pregnancy.

There will be an additional charge of 3.5% if paid by card.

Desserts

Tortoni

Vanilla ice cream with toasted coconut & maraschino cherry topping

Italian Cheesecake

Homemade ricotta cheesecake

Cannoli

Hard cannoli shells stuffed with our homemade chocolate chip cannoli cream

Spumoni-\$5

Layered ice cream with pistachio & chocolate chips

Tiramisu-\$6

Mascarpone cheese & heavy cream delicately made with kahlua liquor, lady fingers dipped in espresso, sprinkled lightly with chocolate & cinnamon powder

Jonathon Lord Cheesecake-\$6

New York Style Cheesecake

Chocolate Mousse Cake-\$6

Carrot Cake-\$6

Tartufo-\$6

Vanilla & Chocolate ice cream covered in hard chocolate filled with almonds & maraschino cherry

Bindi Sorbet-\$6

Coconut/Mango

Coffee

100% Colombian

Regular Coffee

Decaf Coffee

Lipton Tea

Black tea, decaf black tea, or green tea

Crema Del Sole

Double Espresso-\$4

Single Espresso-\$2

Also available in decaf

Cappuccino-\$4

Foamed milk with a shot of single espresso with cinnamon powder

Spiked Coffee

Goccia D'oro-\$9

Baileys & Frangelico, fresh brewed coffee, & fresh whipped cream

Irish-\$8

Jameson, fresh brewed coffee, fresh whipped cream, & a touch of Creme de Menthe

Mexican-\$8

Kahlua liquor, fresh brewed coffee, & fresh whipped cream

Flora's Favorite-\$9

Kahlua & Tito's vodka, heavy cream, fresh brewed coffee, & fresh whipped cream

Jamaican-\$8

Tia Maria Liqueur, fresh brewed coffee, & fresh whipped cream

Priced items are not included

While peanuts or other tree nuts may not be a key ingredient in every one of our menu items, all our menu items are produced in the same area where products containing various nut items are created. Though best practices are used in the preparation of our menu items, inadvertent cross-contamination may occur.

There will be an additional charge of 3.5% if paid by card.