

THE RED FEATHER



STARTERS

CIABATTA & DIPPING OIL \$5
Ciabatta with Olive Oil, Balsamic Vinegar & Italian Seasoning

CHEESE & GARLIC BREAD \$7
Sliced Ciabatta Topped with Melted Mozzarella, Garlic & Lemon Butter Sauce

DES BALLE BLEU \$7
Six Chicken Cordon Bleu Bites & Dipping Sauce

BREADED CHEESE RAVIOLI \$7
Served with Fresh Basil & Pesto Ranch

BRUSCHETTA CROSTINIS \$7
Tomatoes, Garlic, Red Onion, Parmesan, Basil Pesto & Balsamic

Favorite! PROSCIUTTO & FIG CROSTINIS \$9
Prosciutto, Soft Cheese Cream, Fresh Basil & Fig Preserve

CAPRESE \$8
Heirloom Tomatoes, Mozzarella, Caper Berry, and Basil with Olive Oil & Balsamic Drizzle

DUCK WINGS(5) \$15
Choice of Buffalo, Savory Asian, Hot Honey, or Sweet Chili Sauce

MEATBALLS W CROSTINIS \$10
Meatballs in Marinara, Topped with Cheese & Basil
Served with Garlic Crostinis

SALADS

Add Grilled Chicken - \$5 | Crispy Chicken - \$4

HOUSE SALAD \$7
Spring Mix, Tomatoes, Red Onion & Croutons

CAESAR \$8
Chopped Romaine with Croutons & Shaved Parmesan

MEDITERRANEAN \$9
Spring Mix, Tomato, Mixed Olives & Feta

BUFFALO CHICKEN \$12
Spring Mix, Tomatoes, Red Onions, and Croutons with Buffalo
Tossed Crispy Chicken and Topped with Feta Cheese

SANDWICHES & WRAPS

Served with Kettle Chips

Substitute with Soup or Salad - \$3

CHEESY CHICKEN PESTO PANINI \$12
Grilled Chicken, Spinach, Tomatoes, Mozzarella
with Alfredo & Pesto Drizzle

MUFFULETTA \$12
Chopped Olives, Hard Salami & Canadian Bacon, Garlic, Onion,
Bell Pepper, Pepperoncini, Olive Oil & Gruyere Cheese

GRILLED CHICKEN WRAP \$12
Grilled Chicken Breast, Lettuce, Avocado, Red Onions, and Pesto
Ranch Served in a Spinach Tortilla Wrap

CHICKEN PICCATA PANINI \$13
Grilled Chicken, Tomatoes, Capers, Shaved Parmesan with
Lemon Butter Sauce & Fresh Squeezed Lemon Juice

MEATBALL SUB \$13
Meatballs with Marinara & Shredded Mozzarella

ITALIAN SAUSAGE HOAGIE \$13
Italian Link Sausage with Grilled Onions & Peppers
and Grain Mustard

SIDES

HOUSE SALAD \$4
Spring Mix, Tomatoes, Red Onion & Croutons

SEASONAL SOUP \$5

TATER TOTS \$4

CHARCUTERIE

*Served With Crostinis, Seasonal Fruit, Mixed Pitted Olives,
Marcona Almonds, Grain Mustard & Fig or Pepper Jam*

CHEESE BOARD \$20
Manchego, Havarti, Gouda, English Cheddar & Gruyere

JULIE'S BOARD \$18
Pepperoni, Salami, Gruyere & English Cheddar

TRACEY'S BOARD \$20
Soppreseta, Salami, Manchego & Havarti

MEAGAN'S BOARD \$22
Prosciutto, Soppreseta, English Cheddar & Gouda

FLATBREADS

Cauliflower Crust - \$4.00

MARGHERITA \$10
Fresh Mozzarella, Heirloom Tomatoes with Fresh Basil

ORTAGGIO \$12
Tomatoes, Mushrooms, Red Onions, Green Peppers, Black Olives
& Balsamic Drizzle

SWEET CHILI CHICKEN \$14
Sweet Chili Chicken, Onions, Bell Peppers & Hot Honey Drizzle

CHEESY CHICKEN & SPINACH \$14
Grilled Chicken, Spinach, Tomatoes & Mozzarella
with Alfredo Sauce & Pesto Drizzle

TRE CARNE \$14
Pepperoni, Sausage and Canadian Bacon & Hot Honey Drizzle

THE WORKS \$15
All of the meats and vegetables of the Ortaggio and Tre Carne in
one delicious flatbread

BUFFALO CHICKEN \$14
Buffalo Sauce topped with Mozzarella Cheese, Chicken, Red
Onions, Green Peppers, Ranch and Buffalo Sauce Drizzles

Favorite! CHICKEN PICCATA \$14
Grilled Chicken, Tomatoes, Capers, Shaved Parmesan
& Lemon Butter Sauce

FLATBREAD OF THE MONTH \$15
Ask Your Server for Details

PASTA

Add Meatballs - \$4 | Grilled Chicken - \$5

BAKED PENNE WITH MARINARA - \$9
Penne Pasta with Marinara Sauce and an Italian Cheese Blend

BAKED PENNE ALFREDO - \$12
Penne Pasta with Alfredo Sauce and an Italian Cheese Blend

DESSERT

CHOCOLATE TORTE (GF) \$10
Served with Raspberry Coulis

CREME BRULEE CHEESECAKE \$10
Rich, Decadent and Creamy Brulee Cheesecake with Caramel

Favorite! TABLE TOP SMORES \$12
Chocolate Ganache & Toasted Marshmallow Topped with Graham
Cracker Crumble and Served with Graham Cracker Squares

CRAFT BEVERAGES \$3

Made with Real Sugar & No Artificial Flavors or Colors

Cola, Diet Cola, Lemon-Lime, Cream Soda, Cherry Lime,
Lemonade, Sweet Tea, or Unsweet Tea

NOW AVAILABLE: Hot Herbal Tea

