

FRIDAY & SATURDAY EARLY DINNER PRIX FIXE @ *Ferdi*

3 - course menu for \$30 per guest (+tax+gratuity) AVAILABLE FRIDAY & SATURDAY 2PM - 5:30PM
Select bottles of Sparkling, Red, White and Rose Wine for \$29 bottle & Aperitivo Hour Cocktails

CHOICE OF APPETIZER:

Asparagi d'estate

cold, asparagus and shrimp, served with Dijon mustard vinaigrette.

Fried Calamari

Sauteed PEI Mussels Possilipo with fresh tomato, white wine and garlic.

Eggplant Rollatini (vegetarian)

thinly sliced eggplant milanese filled with ricotta cheese & spinach, topped with marinara sauce, baked in the oven

Mozzarella Caprese - sliced tomato, mozzarella, olives, extra virgin olive oil and vinegar (vegetarian)

Classic Caesar Salad (vegetarian)

CHOICE OF MAIN:

Steak Paillard Trifolate

thinly pounded shell steak, seared, topped with sauteed shitake mushroom, and cherry peppers with roasted potatoes.

Chicken & Shrimp Fiorentina

pan seared breasts of chicken and shrimp, in a lemon, white wine sauce served with sauteed vegetables and roasted potatoes

Veal Cappriciossa

breaded scallopini of veal, pan fried, topped with a salad of arugula, tomato, mozzarella, red onion.

Fettucine Primavera (vegetarian)

pasta with mixed garden veggies, fresh tomato, garlic & oil (option to add chicken)

Classic Chicken Parmigiana with spaghetti OR

Classic Chicken Piccata with lemon capers, white wine, vegetables and roasted potatoes

Eggplant Parmigiana served with spaghetti pasta (vegetarian)

DESSERT:

Biscotti with vanilla gelato and strawberries

OR SUB FOR A CAPPUCINO

SUB FOR THE ONE FOLLOWING DESSERTS FOR AN ADDITIONAL \$8

Crema di Café

homemade sweetened cold espresso cream, with RumChata. eat with a spoon

Classic Tiramisu

Italian Ricotta Cheesecake with a graham cracker crust & berry sorbet

Affogato

vanilla gelato drowned in espresso

OR

Our tableside liquid nitrogen gelato, served with assorted treats. choice of flavor: vanilla or nutella. must be done for 2 people. +\$20.

FERDI'S APERITIVO HAPPY HOUR

THURSDAY, FRIDAY & SATURDAY & SUNDAY 2pm - 5:30pm

WINE BY THE GLASS 4OZ POUR
\$8 glass/ BTL \$29

Pinot Grigio, Chardonnay,
Select House Red Wine (please inquire),
Prosecco, Rose or Sparkling Rose



White or Red Sangria Pitchers
(serves 8) \$48 homemade sangria

APEROL SPRITZ PITCHER (serves 8) \$52

Vodka or Gin Martini \$10

Cosmo \$10



Pomegranate Martini \$10
vodka, pomegranate & lime juice

Classic Negroni \$10

Classic Manhattan \$10

Classic Old Fashion \$10

Espresso Martini \$10

brewed espresso, vanilla vodka,
Italian coffee liquor



Margaritas \$10 : flavors: classic,
strawberry or spicy, with citrus salt rim

Mojito \$10 flavors: classic mint & lime,
or strawberry



Bottled Beer \$7

Forst Lager, ITA

Dolomiti Pilsner, ITA

Forst Doppelbock 'dark lager'



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FERDI'S SPRITZ HOUR \$9 SPRITZES

APEROL SPRITZ

classic aperol spritz served with an
orange wedge



The Venetian SELECT SPRITZ
prosecco, with Select "a cross between
aperol and campari"

LIMONCELLO SPRITZ

limoncello, fresh citrus and prosecco



THE AMARO SPRITZ

Montenegro Amaro, prosecco, club

POMEGRANATE SPRITZ

with prosecco, aperol, pomegranate
and club soda

ELDERFLOWER SPRITZ

St. Germain elderflower liquor, with
prosecco & club

PASSIONFRUIT SPRITZ

passion fruit juice & liquor, topped
with prosecco.

SHAREABLE SMALL BITES

MOZZARELLA STICKS \$8

FRENCH FRIES \$6

FRIED CALAMARI \$14

MEATBALLS \$16

BRUSCHETTA \$10

ITALIAN RUSTIC STYLE GARLIC BREAD \$6

ARANCINI \$10



BRUNCH LIKE AN ITALIAN SATURDAY & SUNDAY

Bottomless Aperol Spritzes, Espresso Martinis &
Bellinis for 1.5 hours. \$19.95 per guest (+ tax +
gratuity) with additional food purchase.