



# A.G. FERRARI FOODS

*Quality is Timeless*

## Starters and Snacks

<b>Artichoke Fritters</b> artichoke heart fritters	\$2.69 ea.
<b>Focaccia of the Day</b> focaccia topped with seasonal favorites	\$2.59 ea.
<b>Chicken &amp; Vegetable Skewers</b> grilled chicken and seasonal vegetable skewers	\$3.99 ea.
<b>Lemon, Garlic Prawn Skewers</b> prawns marinated with garlic and lemon	\$4.99 ea.
<b>Pizza Margherita</b> pizza topped with tomato and cheese	\$3.59 ea.
<b>Wild Mushroom Brown Betty</b> sauteed mushrooms in wine with shallots, topped with a parmesan streusel	\$3.99 ea.
<b>Spinach, Sundried Tomatoes &amp; Feta Quiche</b> egg pie baked in a flaky herb crust	\$3.99 sl.
<b>Swiss Chard &amp; Roasted Garlic Frittata</b> a torte of Swiss chard, roasted garlic and egg	\$3.99 sl.
<b>Toasted Garlic Bread</b> with cheese and red pepper flakes	\$1.99 sl.

*Ask about  
our wines by  
the glass!*

We have a great selection of \$5 wines by the glass, a large selection of unique, imported, micro-brewed beers,

Small plates & Antipasti starting at \$7.99

## Sides

	1/4 lb serving
<b>Arugula and Walnut Pesto Pasta Salad</b> tossed with arugula pesto, pecorino, cherry tomatoes and walnuts	\$2.50
<b>Baby Beans &amp; Chorizo Salad</b> with spanish chorizo, smoked paprika, chick peas and queso fresco	\$3.00
<b>Cauliflower &amp; Broccoli Salad</b> topped with shaved gouda & tossed with almonds, scallions & lemon zest	\$2.75
<b>East West Salad</b> mung bean and millet with a sweet and spicy dressing and dried currents	\$2.50
<b>Farro and Bean Salad</b> in an herbed vinaigrette	\$2.75
<b>Fava Bean and Prawn Succotash</b> salad tossed with a citrus dressing	\$3.25
<b>Lentils and Spinach</b> Italian lentils salad with carrots and spinach in an evoo dressing	\$2.75
<b>Portabellas and Kale Salad</b> tossed in a roasted garlic and cashew dressing	\$3.25
<b>Tuna Salad</b> a classic combination of celery, mayonnaise and dijon	\$3.00
<b>Roasted Baby Potatoes</b> with gorgonzola cream with pine nuts	\$2.75
<b>Roasted Seasonal Vegetables</b> tossed in evoo, with garlic and herbs	\$3.00

## Soup of the Day *call ahead for our daily selection of soups*

\$2.29 for an 8 oz. cup    \$2.99 for a 12 oz. bowl    \$7.99 for a 32 oz. quart

## Pasta *meals served with garlic bread and a green salad* meal

<b>Beef Bolognese Lasagne</b> classic lasagne in a beef bolognese sauce	\$8.99
<b>Pasta of the Day</b> fresh pasta tossed with housemade sauce	\$7.99
<b>Seasonal Lasagne</b> seasonal lasagne	\$8.99
<b>Four Cheese Ziti Pasta Casserole</b> pasta baked with a bachamel and a combination of four cheeses	\$8.99
<b>Entrées <i>meals served with garlic bread and a green salad</i> meal</b>	
<b>Braised Beef Short Ribs</b> dry rubbed with five spices and finished with a sweet glaze	\$13.99
<b>Grilled Flank Steak</b> grilled rare topped with arugula pesto and red onions	\$12.99
<b>Italian Meatballs</b> meatballs in our housemade tomato sauce	\$7.99
<b>Italian-style Meatloaf</b> meatloaf from a nonna ferrari recipe	\$7.99
<b>Lemon Chicken Diavola</b> roasted 1/2 chicken in a lemon chili pepper marinade	\$9.99
<b>Eggplant Parmesan</b> baked eggplant casserole	\$8.99
<b>Oven Roasted Willie Bird Turkey</b> rubbed with AGF sale tuscano	\$10.99

## Tossed Green Salads *served with housemade bread* add an 8oz cup of soup *with any sandwich for only \$1.99* meal per lb.

<b>Mista Salad</b> baby greens, tomatoes and croutons with balsamic vinaigrette	\$5.99 ea.	\$8.99
<b>Caesar Salad</b> romaine lettuce, garlic croutons, caesar dressing and parmigiano	\$6.99 ea.	\$8.99
<b>Chicken Caesar Salad</b> roasted chicken breast added	\$7.99 ea.	
<b>Rustic Salad</b> mozzarella, tomatoes, olives, romaine lettuce, peperoncini and greens	\$7.99 ea.	
<b>House Salad</b> salame, provolone, roasted red peppers, olives, croutons, romaine	\$7.99 ea.	
<b>Panzanella Bread Salad</b> with roasted vegetables, beans, onions and baby greens	\$6.99 ea.	

## Desserts

<b>Cranberry &amp; Chocolate Bread Pudding</b> with dried cranberries and chocolate chunks	\$3.99 ea	
<b>Lemon &amp; White Chocolate Tartlets</b> lemon and white chocolate cream with fresh berries	\$4.29 ea	
<b>Seasonal Fruit Crostada</b> seasonal fruit in a flaky buttery crust	\$4.29 ea	
<b>Chocolate Torte</b> decadent flourless chocolate torte	\$3.99	\$19.99 wh.
<b>Gianduia Hazelnut Cream Tartlets</b> milk chocolate hazelnut mousse topped with crunchy hazelnut praline	\$4.29	
<b>Tiramisú</b> tiramisú of layered ladyfingers, mascarpone, espresso and rum	\$3.99	\$19.99 wh.



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## AGF Signature Sandwiches *served with a green salad*

add an 8oz cup of soup with any sandwich for only \$1.99

<b>#1 Sliced Roasted Chicken Breast</b> , <i>Abruzzo</i> sun dried tomato pesto, parmesan, baby greens, on focaccia.	\$7.99	<b>#11 Prosciutto di San Daniele</b> , <i>Friuli-Venezia Giulia</i> fresh mozzarella, tomatoes, evoo, red leaf lettuce, on focaccia	\$10.99
<b>#2 Honey Smoked Turkey Breast</b> , <i>Liguria</i> pesto aioli, tomatoes, baby greens, on focaccia	\$7.99	<b>#12 Roasted Turkey</b> , <i>Basilicata</i> ricotta, sun dried tomatoes, roasted red pepper sauce, on focaccia	grilled \$7.99
<b>#3 Mozzarella, Tomatoes</b> , <i>Campania</i> basil dressing, cracked black pepper, on filone	\$7.99	<b>#13 Honey Smoked Ham</b> , <i>Valle d'Aosta</i> fontina, sauerkraut, dijon mustard, on pugliese	grilled \$7.99
<b>#4 Roasted Seasonal Vegetables</b> , <i>Sicilia</i> ricotta salata, baby greens, balsamic vinaigrette, on filone	\$7.99	<b>#14 Provolone</b> , <i>Molise</i> olive tapenade, tomatoes, on focaccia	grilled \$7.99
<b>#5 Salame Toscano</b> , <i>Toscana</i> olive tapenade, provolone, red leaf lettuce, balsamic vinaigrette, on ciabatta	\$8.99	<b>#15 Roasted Turkey Breast</b> , <i>Lombardia</i> fontina cheese, gorgonzola pine nut spread, on focaccia	grilled \$7.99
<b>#6 Tuna Salad</b> , <i>Sardegna</i> olive tapenade, red leaf lettuce, tomatoes, on focaccia	\$7.99	<b>#16 Tuna Salad</b> , <i>Calabria</i> provolone, tomatoes, on focaccia	grilled \$7.99
<b>#7 Roast Beef</b> , <i>Piemonte</i> gorgonzola pine nut spread, tomatoes, baby greens, on focaccia	\$7.99	<b>#17 Roasted Pork Loin</b> , <i>Umbria</i> truffle butter, provolone, on focaccia	grilled \$8.99
<b>#8 Roasted Pork Loin</b> , <i>Lazio</i> pecorino romano, fresh arugula, garlic aioli, tomatoes, on focaccia	\$8.99	<b>#18 Prosciutto di Parma</b> , <i>Emilia Romagna</i> mozzarella, evoo, red leaf lettuce, on grilled flatbread piadina	\$9.99
<b>#9 Soppressata</b> , <i>Veneto</i> asiago, red leaf lettuce, peperoncini, on filone	\$8.99	<b>#19 Fresh Mozzarella</b> , <i>Marche</i> tomatoes, red leaf lettuce, evoo, on grilled flatbread piadina	\$7.99
<b>#10 Roasted Seasonal Vegetables</b> , <i>Puglia</i> mozzarella, sun dried tomato pesto, basil dressing, on baguette	\$7.99	<b>#20 Speck Alto Adige</b> , <i>Trentino-Alto Adige</i> swiss cheese, pickles, garlic aioli, mustard, red leaf lettuce, on whole grain	\$9.99

## Create your own Sandwich *served with a green salad (handmade with mayonnaise, mustard, lettuce, tomatoes, onions and pickles)*

add an 8oz cup of soup with any sandwich for only \$1.99

### Choose from the following Meats

Italian mortadella, meatloaf, pastrami, roast beef, roasted chicken breast, salame milano, roasted turkey breast, steamed ham, tuna salad	\$7.59
honey smoked ham, roasted pork loin, aged coppa, hot coppa, meatballs, specialty salumi	\$8.59
speck alto-adige, willie bird smoked turkey, bresaola, prosciutto di parma (dop), prosciutto di san daniele (dop)	\$9.99

### Choose from the following Cheeses

cheddar, fontina, provolone, parmesan, swiss, ricotta	\$0.79
mozzarella, valtellina casera	\$1.58

### Choose from the following Condiments

basil dressing, garlic aioli, gorgonzola pine nut spread, marinated artichokes, olive tapenade, pesto aioli, sun dried tomato pesto, roasted red pepper sauce, sauerkraut	\$0.79
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### Choose from the following freshly baked Breads

sweet baguette, ciabatta, traditional or seeded whole grain filone, rosemary or olive oil focaccia and sourdough



[www.agferrari.com](http://www.agferrari.com)

## AGF Store Locations *call ahead to place an order for pick-up*

**Berkeley, Elmwood** 510-849-2701  
2905 College Avenue 94705  
Monday-Sunday 7:00-9:00

**Los Altos** 650-947-7930  
295 Main Street 94022  
Monday-Sunday 8:00-7:00

**San Francisco, Laurel Village** 415-923-4470  
3490 California Street 94118  
Monday-Sunday 7:00-9:00

**Corte Madera** 415-927-4347  
107 Corte Madera TC 94925  
Monday-Sunday 7:00-8:00

**Oakland, Montclair** 510-339-9716  
6119 La Salle Avenue 94611  
Monday-Sunday 7:00-8:30

**San Francisco, SOMA** 415-344-0644  
688 Mission Street 94105  
Monday-Sunday 7:00-9:00

**Lafayette** 925-299-8040  
23 Lafayette Circle 94549  
Monday-Sunday 9:30-7:30

**Oakland, Piedmont** 510-547-7222  
4001 Piedmont Avenue 94611  
Monday-Sunday 7:00-8:30

**San Francisco, Castro** 415-255-6590  
468 Castro Steet 94114  
Monday-Sunday 10:00-10:00

**Catering Offices** 800-335-5090 14234 Catalina Street 94577 (No Retail Services)