

Appetizers

Caprese /\$9.75

mozzarella, tomato, basil, capers

Agerola /\$11.50

bread with ricotta, dried tomato, pesto

Sorrento /\$14

burrata, prosciutto di Parma, bread

Salmon Crostini /\$14.50

bread, truffle stracciatella, smoked salmon, avocado

Caponata /\$15

croutons, olives, eggplant, provolone, artichokes, cherry tomato

Ask your server about the soup of the day

Paninis

**served with side salad*

Gluten free bread +\$3.50

Audace /\$14.50

provolone, salami, dried tomato

Americano /\$12

prosciutto di Parma, mozzarella, bell peppers

Amalfi /\$12.50

mortadella, pesto, smoked mozzarella

Italiano /\$13.50

smoked mozzarella, tomato, avocado

Angelino /\$12

mozzarella, tomato, cotto ham, pesto

Grilled cheese /\$6.90

sourdough bread with smoked or plain caciocavallo

Pizza

Gluten free crust +\$4

Margherita /\$9.90

tomato sauce, mozzarella, parmigiano, basil

Ingorda /\$14.90

tomato sauce, mozzarella, parmigiano, basil, cotto, sausage, pepperoni, prosciutto di Parma

Diavola /\$12.90

tomato sauce, mozzarella, basil, pepperoni, parmigiano

4 formaggi /\$12.50

mozzarella, ricotta, parmigiano, smoked mozzarella

Vegetariana /\$13

mozzarella, basil, artichokes, eggplant, mushrooms, zucchini, bell peppers

Provolina /\$13.50

tomato sauce, smoked mozzarella, basil, parmigiano, sausage

Capricciosa /\$16

tomato sauce, mozzarella, basil, parmigiano, artichokes, cotto, olives, mushrooms

Delicata /\$13.90

mozzarella, ricotta, basil, parmigiano, zucchini, cotto, mushrooms

P&S /\$14.50

tomato sauce, mozzarella, sausage, bell peppers, basil, parmigiano

Marinara /\$7.50

tomato sauce, basil, garlic, olive oil

Salads

Vico /\$14.50

walnut burrata, green mix, shallots, eggplant, dried tomato, walnuts

Napoli /\$17.90

green mix, smoked salmon, capers,

truffle stracciatella, shallots, olives, bell peppers, cucumbers

Ischia /\$15.70

green mix, ricotta, cucumbers, pumpkin seeds, tomato, avocado, mushrooms, artichokes

Nerano /\$14.50

green mix, truffle burrata, zucchini, pumpkin seeds, croutons, tuna, tomato

Positano /\$15.50

green mix, tuna, smoked mozzarella, shallots, avocado, tomato, croutons, olives

Charcuterie Board

Cheese Board /\$24

provolone, pistachio burrata, ricotta, truffle stracciatella, smoked mozzarella, pesto, marmalade, nuts, fruits

Salumi & Cheese /\$30

mozzarella, smoked caciocavallo, provolone, ricotta, mixed salumi, olives, nuts, fruits, marmalade

Golfo Board /\$55

pistachio and walnut burrata, ricotta, caciocavallo mozzarella, mixed salumi, dried tomato, olives, pesto, nuts, fruits, marmalade

Bruschetta Bar /\$25

smoked mozzarella, burrata, ricotta, mortadella, salame, nudja, pesto, dried tomato, marmalade, nuts, fruits

Cornettis

**served with side salad*

Prosciutto /\$9

prosciutto di Parma, mozzarella, tomato

Cotto /\$9

smoked caciocavallo, cotto ham

Classico /\$9

caciocavallo, dried tomato, pesto

Desserts

Nutella pizza /\$11

pizza crust with nutella, berries

Gelato /\$5

Affogato /\$5

shot of espresso over a scoop of gelato

Cannoli /\$6

chocolate chip or pistachio

Tiramisu /\$7

espresso, mascarpone cheese, heavy cream, lady fingers, eggs yolks

Ricotta with berries /\$6

ricotta, berries, honey, nuts

Enjoy it with a warm croissant +\$1.50

Extras

Bread /\$1.75

Side salad /\$2.50

Marmalade /\$0.80

Pesto /\$1.25

Gluten free bread /\$3.50

Dried tomato /\$1.10

Our cheese

Mozzarella /4oz \$4.99

Smoked mozzarella /4oz \$5.99

Shredded mozzarella /16oz \$6.99

Mozzarella, known also as Fior di Latte, is the most popular cow milk cheese in the world. Traditionally a product of the Italian region Campania.

Burrata

plain /\$9.99 - truffle /\$13.99

pistachio /\$11.99 - walnuts /\$11.99

Burrata is made from mozzarella and filled with creamy cheese

Provolone /1lb \$25

Provolone is a hard cheese with a smooth texture and a mild smoky flavor. The aging process take place starting from a minimum of 3 months to a maximum of 24

Ricotta /16oz \$8.99

Ricotta is a creamy cheese with a soft texture.

It is made from whey proteins, drained from cheeses.

Caciocavallo /1lb \$17.99

Smoked caciocavallo /1lb \$18.99

Caciocavallo is a semi-hard aged cheese

All deli meats are available for sale

We offer catering and private events

**Menu items can be substituted due to seasonality or availability.*

Please alert your server if you have any allergies or dietary restrictions.

Any substitutions or adjustments are subject to additional charges.

Coffee

Espresso /S \$1.70 /D \$2.50

Espresso macchiato /\$2.65

Drip /\$1.90

Americano /\$2.50

Cappuccino /\$2.75

Caffe latte /\$2.75

Hot tea /\$2

Iced coffee /\$2.50

Additional flavors: caramel, chocolate, vanilla, hazelnut \$0.15

Soft Drinks

Coca Cola /\$2.25

Sprite /\$2.25

Diet Coke /\$2.25

Pepsi /\$2.25

San Pellegrino flavored /\$3.10

Lemonade /\$2.50

Iced tea /\$2.50

Chocolate Milk /\$2.45

Sparkling water /\$3.50

Juice /\$2.50

Natural Water /\$3

MilkShake /\$5.50

Milk /\$2.25



7916 S Warren Road

Warren, IN 46792

260.355.5975

info@golfodinapolidairy.com

[@golfodinapolidairy](https://www.instagram.com/golfodinapolidairy)

RED WINE

Tors \$6/\$19

**Limited availability* Dry, with fruity undergrowth, full bodied and a pleasant tannic perception*

Pinot Noir - Santo Stefano \$6.50/\$19.50

Dry, fresh flavor with a good acidulous hint, spicy notes

Montepulciano D'Abruzzo - Sorelli \$8/\$30

Dry, savoury, soft and slightly tannic

Nero D'Avola - Luna Calante \$9.50/\$35

Dry, fruity, intense flavor with slight hints of spices and notes of cherry and vanilla

Chianti - Sorelli \$8/\$30

Dry, harmonic, savory and slightly tannic

WHITE WINE

Falcos \$6/\$19

Semi-dry with an intense aroma, notes of exotic with sweet end

Pinot Grigio - Santo Stefano \$6.50/\$19.50

Soft and harmonious, slightly bitter

Sauvignon Blanc - Santo Stefano \$6.50/\$19.50

Fresh with aromatic depth

Chardonnay - Santo Stefano \$6.50/\$19.50

Fine, elegant, crispy flavor

BUBLY

Dolce Rosso - La Maranzana \$8.50/\$32

Red, sweet, smooth and fresh

Dolce Bianco - La Maranzana \$8.50/\$32

Sweet and refreshing

Sangue di Giuda - I Gioielli \$7/\$28

Red, sweet, fresh, velvet-smooth with black currant lingering finish

Spumante Brut - Il Feudo \$6/\$19

Intense and floreal, dry and soft

Moscato - Guarini \$8/\$30

Sweet but balanced, fresh, corpulent with good structure

Bravazzi /\$5

hard italian soda

Truly /\$5

strawberry lemonade

Wine Flight \$14

4 types of wine or bubbly of your choice

COCKTAILS

Negroni /\$13

gin, campari, red vermouth

Aperol Spritz /\$11

Aperol, spumante, simple syrup

White Russian /\$10

vodka, Kahlua, heavy cream

Venus /\$11

limoncello, prosecco, simple syrup

Frangelico Sour /\$9

frangelico, lime juice, lemon juice

Americano /\$12

Campari, sweet vermouth, club soda

The Godfather /\$12

whiskey, amaretto

Espresso Martini /\$13

espresso, vodka, coffee liquor, chocolate

Bocce Ball /\$11

vodka, amaretto, orange juice

Paloma /\$11

tequila, lime juice, simple syrup, grapefruit soda

Mimosa /\$8

spumante, orange juice

BEERS

Peroni /\$4

Fragrant aromatic hops, light and refreshing

Miller Light /\$3

light body, faint aroma of grainy malt and corn

Coors Light /\$3

Light and refreshing

LIQUOR

Limoncello /\$5

Koval Rye /\$8.50

Crown Royal /\$7

Woodford Reserve /\$8.50

Redemption Rye /\$7

Johnnie Walker /\$7.50

Basil Hayden's /\$8

Maker's Mark /\$6

Martell VS-Cognac /\$8

Christian Brother Brandy VS /\$6

Milagro Tequila /\$6

Resposado - Silver

Sambvca \$5

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