



Rare Quality. Well Done Service.

Fresh sandwiches made daily!



LOCATION

FLORENCE, SC

2001-A HOFFMEYER ROAD

FLORENCE, SC 29501

843.665.8858



Gourmet Fresh Pasta

GRILLED VEGETABLE RAVIOLI – An impeccable blend of fresh carrots, caramelized onions, sun-dried tomatoes, zucchini and spinach. We add pecorino romano, imported parmesan, whole milk ricotta, herbs and spices

EGGPLANT PARMESAN RAVIOLI – Fresh eggplant sautéed with caramelized onion, tomato, herbs and spices. Blended with the finest imported parmesan & mozzarella cheeses.

SOUTHWEST CHICKEN RAVIOLI – Chicken, whole black beans, hominy corn, yellow corn, jalapeno & cilantro. We add imported parmesan, and Monterey Jack cheese.

SWEET POTATO RAVIOLI – Fresh NC Sweet Potatoes are combined with butter, walnuts, plump raisins and spices.

PORCINI MUSHROOM RAVIOLI – We combine real porcini & portabello mushrooms together for a wild flavor profile.

ARTICHOKE RAVIOLI – Prepared with artichoke hearts, lemon juice, whole milk ricotta and imported pecorino romano.

CRAB RAVIOLI – steam cooked crab meat combined with celery, ricotta & parmesan cheese, herbs and spices.

LOBSTER RAVIOLI – Knuckle and claw meat from fresh Maine lobster. Caramelized onions are sautéed with herbs and spices, and then added to whole milk ricotta.

SHRIMP AND GRITS RAVIOLI – Whole fresh cooked shrimp are combined with grits and cooked in heavy cream.

SPINACH AND WALNUT RAVIOLI – Egg pasta filled with fresh chopped spinach, whole milk ricotta, imported parmesan, chunks of walnuts, herbs and spices.

SMOKED MOZZARELLA / ASPARAGUS / PEA RAVIOLI – Italian blend of smoked mozzarella, fresh asparagus tips, and a few blanched peas.

