

# Willows

HOTEL • RESTAURANT • EVENT CENTER

Tuesday – Thursday, 4p.m. – 9p.m. | Friday & Saturday, 4p.m. – 10p.m.

## APPETIZERS

Large Shrimp Cocktail  
\$18

Grandma's Meatball with Basil Infused  
Tomato Sauce & Ricotta Cheese  
\$14

Flash Crisped Tender Calamari with  
Calabrian Hot Peppers  
\$14

Chef's Confusion  
Soup of the Day  
\$9

Caprese  
Heirloom Tomatoes, Basil,  
Mozzarella, EVOO  
\$16

Burrata & 600 Days Prosciutto  
\$18

## SALADS

Caesar Salad  
Slivers of Parmigiano, Croutons,  
Caesar Dressing  
\$12

Ripened Heirloom Tomatoes, Red Onion,  
Balsamic & EVOO Dressing  
\$12

Willows Garden Salad  
A selection of mixed greens & lettuce  
with grain mustard dressing  
\$10

## MAIN COURSES

Truffled Gnocchi in a Cream  
& Parmigiano Sauce  
\$22

Spaghetti in a Rich Array of  
Fish and Shellfish  
\$28

Fettucine Alfredo  
Roasted Chicken Breast  
\$19  
Add Shrimp  
\$24

Branzino, New Potatoes, Olives,  
Cherry Tomatoes  
\$32

Fish Grill  
Ask for today's selection  
Market price

Roasted 8 oz. Filet Mignon  
with Garlic Butter, Fingerling Potatoes  
\$34

14 oz. Prime NY Sirloin  
with Sautéed Red Onions, Pommes Frites  
\$32

Boneless Breast of Chicken Parmigiana  
Angel Hair Pasta  
\$24



*Presented by:*

**Gaetano Ascione**  
CEC ICMC Maitre Rotisseur,  
Stella D'Italia (Italian Star Chef)

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## DESSERTS

Apple Tatin  
Salted Caramel Gelato  
\$9

Crème Brûlée  
Tahitian Vanilla  
\$9

Tiramisu  
The Traditional  
\$9

Affogato  
Double Espresso,  
Vanilla Ice Cream  
\$6

## CORDIALS & LIQUOR

Hardy Cognac - XO Rare  
\$12

Armagnac De Montal VSOP  
\$14

LA Trentina "Grappa"  
\$10

Amaro  
\$8

Cartron Gingembre  
(Ginger Liquor)  
\$10

Badia Limoncello  
\$8

## COFFEES

Espresso  
\$3.50

Double Espresso  
\$4.50

Cappuccino  
\$4.50

Macchiato  
\$3.50

Latte  
\$3.50

American  
\$2.50

DeCaf  
\$2.50



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Sunday 11a.m. – 4p.m.

Three Eggs – Any Style  
Bacon or Italian Sausages,  
Home Fries  
\$15

Jumbo Lump Crab Cake  
Egg Benedict, English Muffins,  
Hollandaise  
\$24

Traditional Eggs Benedict  
Canadian Bacon, English Muffins,  
Hollandaise  
\$16

Brioche French Toast  
Seasonal Berries, Chocolate Chips,  
Whipped Cream  
\$14

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Burrata Salad  
Heirloom Tomatoes,  
Extra Virgin Olive Oil  
\$16

Baked Mushroom and Vidalia  
Onion Tart, Arugula, Fried Egg  
\$14

Charcuterie  
Assortment of Dried, Cured  
Meats and Cheeses  
Small \$14  
Large \$18

Margherita Pizza  
Buffalo Mozzarella, San Marzano  
Tomatoes, Basil  
\$14

Shrimp Cocktail  
Poached in Black Peppercorn  
And Lemon, Cocktail Sauce  
4 Piece \$12  
8 Piece \$24

Fettuccine Alfredo  
Cream Sauce, Parmigiano \$14  
Add Chicken \$5  
Add Shrimp \$7

Roasted Kurobuta Pork Belly  
Western PA Maple Syrup  
\$16

Boneless Chicken Breast  
Mozzarella, Tomato Sauce,  
Angel Hair  
\$22

Fried Calamari  
Marinara Sauce, Calabrian Peppers  
\$14

10 oz. Sirloin Steak Salad  
With One Jidori Egg - Any Style  
\$26

## SIDES

Eggs Any Style  
\$3

Home Fries  
\$5

Bacon  
\$4

Truffle Fries  
\$7

Italian Sausages  
\$4



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