

LADYFINGERS

G O U R M E T T O G O

Ladyfingers' Signature Country Ham Rolls: Ladyfingers' signature item. Straight from Johnston County, NC, our country ham is cured to perfection before we trim, slice, and hand-shave it. Drizzled with a secret brown sugar butter glaze, and stuffed into a soft and delicious yeast roll, Ladyfingers' Ham Rolls are the perfect marriage of sweet and savory that will leave you wanting more every time.

Beef & Italian Sausage Lasagna: Sky-high layers of Semolina pasta, house-made Bolognese sauce, and a decadent mixture of rich ricotta, fresh mozzarella and wood-aged Parmesan cheeses; covered completely with freshly grated mozzarella, parmesan, and aromatic flakes of parsley.

Loaded Vegetable Lasagna (Vegetarian): A mouth-watering medley of sautéed baby spinach, Spanish onions, button mushrooms and whole-roasted tomatoes. Tossed in our house-made marinara, layered between sheets of Semolina pasta, and a savory blend of fresh ricotta, mozzarella and Parmesan cheeses.

Tuscan Stuffed Chicken: *Prestige Farms'* chicken breast, marinated in our house-made Italian dressing, then stuffed full of sautéed spinach, tender artichoke hearts, slow-roasted tomatoes, and cream cheese; baked to perfection and generously covered with our rich, roasted tomato cream sauce; served over a bed of saffron rice.

Chicken Enchiladas: Soft flour tortillas loaded with a combination of roasted, pulled chicken breast, fresh jalapeños, pimientos, cilantro, cream cheese and a unique blend of Southwestern spices. Smothered in our Signature Ladyfingers' Enchilada Sauce and covered with aged cheddar cheese.

Chicken Pot Pie: Hand-rolled and made from scratch, our buttery, flaky pie crust is literally bulging at the seams with sweet carrots, onions, celery, peas, hand-pulled whole chickens, and our velvety chicken gravy; sealed with a second blanket of our airy crust, this is comfort food defined.

Shrimp, Sausage & Chicken Creole: Whole-roasted, pulled *Prestige Farms'* chicken breast, sautéed kielbasa sausage, and shrimp, all paired with the Bayou's "holy trinity" of sweet peppers, onions, and celery; just the right amount of kick with our special blend of Cajun spices and tomato broth, then tied together in an all-day simmer, low and slow.

Mediterranean Skillet Chicken (Gluten-Free): All-natural *Prestige Farms'* chicken breasts, marinated in our house-made Greek vinaigrette, pan seared, smothered with roasted red peppers, artichoke hearts, and red onions. This Ladyfingers original is served over a bed of brown rice and finished with a savory white wine sauce, crumbly feta, Kalamata olives, and fresh julienned basil.

Three-Cheese Mac-N-Cheese: Perfectly cooked elbow macaroni, tossed with our three-cheese Béchamel sauce and mixed with just the right blend of fresh spices. Topped with aged cheddar and lightly dusted with panko, a Mac-N-Cheese that will renew your love for this old staple.

Tomato Bisque Soup: This savory bisque is the finest you will find. Rich San Marzano tomatoes puréed and combined with hickory smoked bacon, cream, fresh basil, and savory spices. Pairs perfectly with a grilled cheese sandwich any time of the year.

Black Bean & Spinach Enchiladas (Gluten-Free and Vegetarian): Soft corn tortillas stuffed with a mixture of healthy spinach, black beans, cream cheese, and seasoned with our subtle Mexican spices. Smothered in our Signature Ladyfingers' Enchilada Sauce and aged cheddar. A great entree for those in need of a meatless alternative.

Chicken & Rice Casserole: Our take on an old classic. *Prestige Farms'* chicken, steamed white rice, slivered almonds, celery and onion, mixed in with both our homemade chicken stock and cream of chicken soup. Crowned with a thin layer of fresh panko and aged cheddar, this comfort food staple appeals to all ages.

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