

LUNCH MENU

APPETIZERS

- PUREED BUTTERNUT SQUASH SOUP 14
- PASTA FAGIOLI SOUP 14
- FRITTO *Parmesan Crusted Calamari, Zucchini, 18*
Shrimp
- BUFFALO MOZZARELLA *Organic Tomatoes, . . . 20*
Sea Salt, Olive Oil, Basil
- CAESAR SALAD *Traditional Dressing, Sundried . . . 16*
Tomatoes. Add Prosciutto +5
- TROPICAL SALAD *Heart of Palm, Tomatoes, 19*
Avocado, Corn, Romaine, Shaved Parmigiana Reggiano
- MISTO SALAD *Tomato, Black Olive, Capers, 18*
Cucumber, Mozzarella
- WARM GOAT CHEESE *Arugula, Candied 18*
Walnuts, Golden Raisins, Lemon
- BLACK TRUFFLE SALMON TARTARE 24
Avocado, Arugula and Hand Cut Potato Chips

Add Grilled Organic Chicken \$10;
Grilled Shrimp \$12; Crab Cakes \$14
Salads Are Great Over Pizza Crust \$5

ENTRÉE SALADS

- MEDITERRANEAN FARRO SALAD 20
Tomato, String Beans, Roasted Pepper, Fresh Mozzarella
- ITALIAN TUNA SALAD *Imported Canned. 20*
Tuna, Tomatoes, Fresh Mozzarella, Market Greens,
- GRILLED SHRIMP *Heart of Palm, Romaine, 30*
Avocado, Corn, Tomatoes, Shaved Parmigiano
- PAN ROASTED SALMON *Arugula, Orange, 30*
Capers, Red Onions, Dried Cranberries
- ROASTED ORGANIC CHICKEN SALAD . . . 25
Pears, Tomatoes, Avocado, Greens, Mustard Balsamic

OMELETTES

- SMOKED SALMON OMELETTE 22
Caramelized Onions and Cream Cheese
- ITALIAN OMELETTE *Ham, Spinach, 22*
Mushrooms, Provolone
- GOAT CHEESE OMELETTE *Sundried. 22*
Tomatoes, Spinach
- FRITTATA *Zucchini, Broccoli, Tomatoes, Mozzarella 21*

SANDWICHES

WITH FRENCH FRIES OR SIDE MARKET
SALAD ADD \$5

- NAPOLI *Italian Ham, Provolone, Arugula, Ciabatta . . . 18*
- CAPRESE *Fresh Mozzarella, Vine-Ripened 18*
Tomatoes, Pesto Oil, Basil on Cibatta
- ROMA *Grilled Organic Chicken, Mozzarella, Arugula, 19*
Sundried Tomatoes, Balsamic Vinaigrette, Ciabatta
- CRAB CAKE SLIDERS *Tomato, Avocado, 19*
Lemon-Basil Mayonnaise

PASTA

- LINGUINE AMALFI *Tomato, Black Olive, Fresh . . . 26*
Mozzarella, Capers, Garlic and Oil
- LINGUINE VONGOLE *New Zealand Baby 29*
Clams, Choice of Red or White Sauce
- TRENETTE *Braised Short Rib Ragu, Peas, Carrots . . 28*
- ORECCHIETTE LOMBARDIA *Sausage, 27*
Spinach, Fresh Mozzarella, Tomatoes
- WILD MUSHROOM RAVIOLI *Spinach, 26*
Sundried Tomatoes, Truffle White Wine
- HOUSE-MADE GNOCCHI *Tomato, Basil, 26*
Fresh Mozzarella
- PENNE SIENA *Chicken, Sun-dried Tomatoes, 27*
Cream Sauce, Topped with Chopped Fresh Arugula

INDIVIDUAL PIZZA

CHOICE OF EXTRA THIN OR NEW YORK
STYLE CRUST. GLUTEN FREE CRUST

ADD \$4.50

MARGHERITA *Shredded Mozzarella, Tomato 24*
Sauce, Basil

NAPOLITANO *Fresh Mozzarella, Tomato Sauce, . . . 24*
Basil

SALSICCIA *Hot and Sweet Sausage, Mushrooms 28*

FUNGHI *Wild Mushrooms, Caramelized Onions 28*

VERDURA *Artichoke, Sundried Tomato, Zucchini 28*

PROSCIUTTO DI PARMA *Sliced Tomato, 32*
Pesto, Mozzarella, Arugula

IMPORTED BLACK TRUFFLES *Shaved Over . . 34*
White Pizza

SECONDI

ORGANIC CHICKEN PARMIGIANA 30
Linguine Aglio e Olio

CHICKEN MILANESE *Arugula, Tomatoes, 30*
Black Olives, Fingerling Potatoes

VEAL ROMA *Milk Fed Veal Encrusted in Aged 35*
Parmesan, Lemon, Capers, Spinach

AGNELLO SCOTTADITO *Lamb Chops, Brandy 42*
Peppercorn Sauce, Fingerling Potatoes

TILAPIA FRANCESE *Capers, White Wine, 30*
Market Vegetable Rice

CIOPPINO *Assorted Shellfish and Fish with White . . 38*
Beans, Tomato Broth, French Fries

SOUP OR SALAD WITH A HALF PANINI \$19

PUREED BUTTERNUT SQUASH SOUP

CAESAR SALAD
Traditional Dressing

MARKET GREEN SALAD

MOZZARELLA, TOMATO, PESTO PANINI

HAM AND PROVOLONE PANINI

TUNA AND TOMATO SANDWICH

🍷 PRIX FIXE \$35 🍷

THREE COURSES

APPETIZER

PUREED BUTTERNUT SQUASH SOUP

CAESAR SALAD *Traditional Dressing, Sundried
Tomatoes and Parmesan*

WARM GOAT CHEESE SALAD *Arugula,
Golden Raisins, Candied Walnuts, Lemon Vinaigrette*

FRIED CALAMARI *With Two Dipping Sauces*

ENTRÉE

FRITTATA *Asparagus, Sundried Tomatoes, Mozzarella*

CHICKEN PARMIGIANA *Tomato Sauce and
Melted Mozzarella and Linguine aglio e Olio*

TILAPIA FRANCESE *Lemon White Wine and
Sautéed Spinach*

LINGUINE AMALFI *Mozzarella, Tomato, Capers,
Black Olives, Garlic and Oil*

ORECCHIETTE LOMABARDIA *Sausage,
Tomatoes, Spinach, Fresh Mozzarella, Garlic and oil*

DESSERT

HOUSE-MADE TIRAMISU *Lady Fingers Soaked
in Espresso and Coffee Liqueur layered with sweet
Marscapone*

GELATO OR SORBET *Ask Server for Flavors*

BISCOTTI