

# LUNCH MENU

## APPETIZERS

- PUREED ROASTED VEGETABLE SOUP . . . 14  
*Parsnip, Carrots, Sweet Potato, Vegetable Stock*
- 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 . . . . 26  
*Avocado, Arugula and Hand Cut Potato Chips*

Add Grilled Organic Chicken \$10;  
Grilled Shrimp \$13; Crab Cakes \$15  
Salads Are Great Over Pizza Crust \$5

## ENTRÉE SALADS

- MEDITERRANEAN FARRO SALAD *Tomato, . . . . .* 22  
*String Beans, Roasted Pepper, Fresh Mozzarella*
- ITALIAN TUNA SALAD *Imported Canned Tuna, . . . . .* 21  
*Tomatoes, Fresh Mozzarella, Market Greens,*
- GRILLED SHRIMP *Heart of Palm, Romaine, . . . . .* 32  
*Avocado, Corn, Tomatoes, Shaved Parmigiano*
- PAN ROASTED SALMON *Arugula, Orange, . . . . .* 32  
*Capers, Red Onions, Dried Cranberries*
- ROASTED ORGANIC CHICKEN SALAD . . . 26  
*Pears, Tomatoes, Avocado, Greens, Mustard Balsamic*

## OMELETTES

- SMOKED SALMON OMELETTE . . . . . 24  
*Caramelized Onions and Cream Cheese*
- ITALIAN OMELETTE *Ham, Spinach, . . . . .* 24  
*Mushrooms, Provolone*
- GOAT CHEESE OMELETTE *Sundried. . . . .* 24  
*Tomatoes, Spinach*
- FRITTATA *Zucchini, Broccoli, Tomatoes, Mozzarella* 22

## 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, 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 ROASTED VEGETABLE SOUP

CAESAR SALAD  
*Traditional Dressing*

MARKET GREEN SALAD

-----  
MOZZARELLA, TOMATO, PESTO PANINI

HAM AND PROVOLONE PANINI

TUNA AND TOMATO SANDWICH

## 🍷 PRIX FIXE \$36 🍷

THREE COURSES

## APPETIZER

PUREED ROASTED VEGETABLE 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