

# Lunch Menu

## ANTIPASTI/INSALATA

<b>Marinated Olives</b>	\$ 5
<b>Calamari Fritti</b> fried calamari with lemon mayo and tomato salsa	\$12
<b>Cozze</b> steamed mussels with salsa verde and white wine cream	\$12
<b>Caesar</b> classic caesar with house smoked bacon, crostini and parmigiano	\$10
<b>Arugula</b> with pear, toasted almonds and cranberry vinaigrette	\$11
<b>Formaggio di Asiago</b> asiago cheese, crab and fresh basil dip served with grilled focaccia	\$15
<b>Caprese</b> local greenhouse tomato, bocconcini, olive tapenade and basil vinaigrette	\$12
<b>Zuppa del Giorno</b> soup of the day	

## PASTA E PIATTI

<b>Spaghettoni Gamberretti e Vongole</b> tiger shrimp, clams, diced tomato, baby spinach, spicy white wine tomato sauce	\$22
<b>Penne Salsiccia</b> house made sausage, caramelized onion, bacon and spicy tomato	\$18
<b>Linguine frutti di mare</b> shrimp, calamari and mussels tossed with basil pesto, olive oil and white wine	\$26
<b>Rigatoni con Pollo</b> grilled chicken, roasted peppers, cherry tomato, black olives tossed with olive oil and garlic	\$18
<b>Tagliatelle Bolognese</b> traditional style slow cooked ground veal with parmigiano, white wine and light tomato	\$16
<b>Linguine alla Puttanesca</b> black olives, anchovy, capers and tomato with light spicy tomato sauce	\$16
<b>Rigatoni Funghi</b> house smoked bacon, field mushrooms, baby arugula and porcini cream	\$16
<b>Pancetta Pomodoro Panino</b> crisp house smoked bacon, vine ripe tomato and baby arugula with spicy aioli, on house focaccia served with arugula salad	\$15
<b>Vitello Panino</b> grilled veal, red onion, salsa verde and asiago cheese served with arugula salad	\$15
<b>Melanzane alla Parmigiano</b> breaded eggplant with parmesan cheese tomato basil sauce, side linguine tomato sauce	\$15
<b>Salmone</b> seared salmon with butternut squash risotto and lemon vinaigrette	\$18