

# Lunch Menu

## ANTIPASTI/INSALATA

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|--|------|
| <b>Marinated Olives</b>  | \$ 5 |
| <b>Calamari Fritti</b><br>fried calamari with lemon mayo and salsa verde   | \$14 |
| <b>Caprese</b><br>local greenhouse tomato, bocconcini, olive tapenade<br>and basil vinaigrette                   | \$12 |
| <b>Caesar</b> <i>(add chicken for \$5)</i><br>classic caesar with house smoked bacon, crostini<br>and parmigiano | \$10 |
| <b>Arugula</b> <i>(add goat cheese for \$5)</i><br>with pear, toasted almonds and cranberry vinaigrette          | \$10 |
| <b>Insalata Tiepida di Funghi</b><br>warm mushroom salad with grilled chicken and<br>balsamic vinaigrette        | \$15 |
| <b>Zuppa del Giorno</b><br>soup of the day   |      |

## PASTA E PIATTI

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|---|------|
| <b>Spaghettoni Gamberretti e Vongole</b><br>tiger shrimp, clams, diced tomato, baby spinach,<br>spicy white wine tomato sauce   | \$18 |
| <b>Penne Salsiccia</b><br>house made sausage, caramelized onion, bacon<br>and spicy tomato                                      | \$15 |
| <b>Rigatoni con Pollo</b><br>grilled chicken, roasted peppers, cherry tomato,<br>black olives tossed with olive oil and garlic  | \$15 |
| <b>Tagliatelle Bolognese</b><br>traditional style slow cooked ground veal with<br>parmigiano, white wine and light tomato       | \$15 |
| <b>Pollo Arrostito Panino</b><br>roasted chicken salad with sweet peppers,<br>pancetta dijon mustard dressing, toasted focaccia | \$15 |
| <b>Melanzane alla Parmigiano</b><br>breaded eggplant with parmesan cheese tomato<br>basil sauce, side linguine tomato sauce     | \$15 |

18% gratuity will be added  
to groups of 8 or more