

# Lunch Menu

## ANTIPASTI/INSALATA

<b>Marinated Olives</b>	\$ 5
<b>Calamari alla Fritti</b> fried calamari with lemon mayo and salsa verde	\$14
<b>Fritelle</b> shrimp and crab fritters with spicy lemon aioli	\$16
<b>Caesar</b> <i>(add chicken \$5)</i> classic caesar with house smoked bacon, crostini and parmigiano	\$12
<b>Arugula</b> <i>(add goat cheese \$5)</i> black olives, toasted pine nuts, shaved asiago, lemon and extra virgin olive oil	\$12
<b>Pomodoro e Avacado</b> vine ripe tomato, avacado and crumbled goat cheese with shallot vinaigrette	\$15
<b>Zuppa del Giorno</b> soup of the day	

## PASTA E PIATTI

<b>Verdure ala Griglia</b> grilled seasonal vegetables with goat's cheese and shallot lemon vinaigrette	\$15
<b>Penne Salsiccia</b> hot italian sausage, caramelized onion with bacon in a spicy red wine and tomato sauce	\$15
<b>Rigatoni con Pollo</b> grilled chicken, italian sausage, roasted peppers and cherry tomato, tossed with olive oil and garlic	\$15
<b>Tagliatelle Bolognese</b> traditional style slow cooked ground veal with parmigiano, white wine and light tomato	\$15
<b>Linguine ala Puttanesca</b> <i>(add grilled chicken \$7)</i> black olives, anchovy, capers and tomato with light spicy tomato sauce	\$15
<b>Panino con Salsiccia</b> grilled spicy italian sausage with red onion, roma tomato and provolone on house focaccia	\$15
<b>Panino al Pollo</b> grilled chicken breast, avocado, roasted peppers and baby arugula on foccacia	\$15
<b>Salmone</b> seared salmon with grilled vegetable salad and lemon vinaigrette	\$18
<b>Veal Piccata</b> seared veal scallopini with lemon herbs and shaved parmigiana, served on risotto	\$18
<b>Melanzane alla Parmigiano</b> breaded eggplant with mozzarella, parmesan cheese tomato basil sauce, side linguine tomato sauce	\$15

*(Dinner menus are available upon request)*

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