

Lunch Menu

ANTIPASTI/INSALATA

Marinated Olives	\$ 5
Calamari alla Fritti fried calamari with lemon mayo and salsa verde	\$14
Barbabietola beets, buffalo mozzarella, baby arugula, balsamic and olive oil	\$15
Caesar <i>(add chicken \$5)</i> classic caesar with house smoked bacon, crostini and parmigiano	\$12
Arugula <i>(add goat cheese \$5)</i> black olives, cherry tomatoes, shaved asiago, lemon and extra virgin olive oil	\$12
Zuppa del Giorno soup of the day	

PASTA E PIATTI

Penne Salsiccia italian hot sausage, caramelized onion with bacon in a spicy red wine and tomato sauce	\$15
Fusilli con Pollo chicken, mushroom, rapini, white wine, asiago cheese and cream	\$17
Tagliatelle Bolognese traditional style slow cooked ground veal with parmigiano, white wine and light tomato	\$15
Spghettini ala Puttanesca <i>(add grilled chicken \$7)</i> black olives, anchovy, capers and tomato with light spicy tomato sauce	\$15
Pollo Parmigiano Panino sandwich with breaded chicken breast, tomato sauce, mozzarella and a side salad	\$15
Porchetta crispy pork, yukon gold mashed, confit garlic and pommery mustard	\$18
Risotto chicken, smoked bacon, mushrooms and buffalo mozzarella	\$18
Melanzane alla Parmigiano 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