

# Lunch Menu

## ANTIPASTI/INSALATA

<b>Marinated Olives</b>	\$ 6
<b>Calamari alla Fritti</b>	\$11
fried calamari with lemon mayo and salsa verde ( <i>sharing</i> )	\$18
<b>Calamari Grigliata</b>	
grilled calamari, shaved fennel, cherry tomatoes, shallot vinaigrette	\$15
<b>Classic Caesar</b>	
classic caesar with crisp romaine, house smoked bacon, crostini and parmigiano	\$12
<b>Rucola e Tonno</b>	
baby arugula, tuna, grilled lemon, olives and extra virgin olive oil	\$12
<b>Cozze</b>	
steamed mussels with white wine, lemon, herbs, cream	\$14
<b>Zuppa del Giorno</b>	
soup of the day	

## PASTA E PIATTI

<b>Gnocchi Salsiccia al Forno</b>	
italian hot sausage, caramelized onion, bacon in a spicy red wine and tomato sauce, baked with mozzarella and parmigiano reggiano	\$20
<b>Cavatappi con Pollo</b>	
roasted chicken, baby arugula, roasted peppers and pesto cream	\$20
<b>Tagliatelle Bolognese</b>	
traditional style slow cooked ground veal with parmigiano, white wine and light tomato	\$20
<b>Spaghettoni Diavola</b>	
house made spaghettoni, black olives, anchovy, capers, hot pepper, olive oil and garlic, white wine	\$18
<b>Pollo Parmigiano Panino</b>	
sandwich with breaded chicken breast, tomato sauce, mozzarella and a side salad	\$15
<b>Braised Porchetta</b>	
slow cooked pork, hot sausage, potato and vegetable hash	\$20
<b>Risotto</b>	
roast chicken, smoked bacon, mushrooms and pecorino romano	\$20
<b>Melanzane alla Parmigiano</b>	
breaded eggplant with parmesan cheese tomato basil sauce, side linguine tomato sauce	\$18

(Dinner menus are available upon request)

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