

Lunch Menu

Antipasti

Marinated Olives	\$6
Calamari alla Fritti	\$11
Fried calamari with lemon mayo and salsa verde	(sharing) \$18
Calamari Grigliata	\$15
Grilled calamari, vine ripe tomato, goat's cheese and shallot vinaigrette	\$10
Classic Caesar	\$12
Classic Caesar with crisp romaine, house smoked bacon, crostini and parmigiana	\$12
Rucola	\$14
Baby arugula, pine nuts, grilled lemon, olives, asiago and extra virgin olive oil	\$14
Cozze	\$14
Steamed mussels with white wine, salsa verde and cream	
Zuppa del Giorno	
Soup of the day	

Pasta e Piatti

Rigatoni Salsiccia	\$17
Italian hot sausage, caramelized onion, bacon in a spicy red wine tomato sauce	
Spaghetti con Pollo	\$18
Roasted chicken, baby arugula, roasted red peppers and sundried tomato pesto cream	
Tagliatelle Bolognese	\$17
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
Spaghetti Puttanesca	\$17
Black olives, anchovy, capers, hot pepper, olive oil, garlic, white wine and touch of tomato	
Pollo Parmigiano Panino	\$15
Sandwich with breaded chicken breast, tomato sauce, mozzarella and side salad	
Risotto	\$18
Roast chicken, smoked bacon, mushrooms and gorgonzola cheese	
Melanzane alla Parmigiano	\$18
Breaded eggplant with parmesan cheese, tomato basil sauce and side linguine with tomato sauce	

(Dinner menus available upon request)
18% gratuity will be added to groups of 8 or more