

**Lunch Menu**  
**Antipasti**

|  |                |
|--|----------------|
| <b>Marinated Olives</b>  | \$6            |
| <b>Calamari alla Fritti</b>  | \$11           |
| Fried calamari with lemon mayo and salsa verde   | (sharing) \$18 |
| <b>Antipasto</b>   | \$15           |
| Assorted cured and house made charcuterie, pickles and cheese                                  | (sharing) \$28 |
| <b>Formaggio al Forno</b>  | \$15           |
| Baked asiago and bocconcini cheese served with crostini  |                |
| <b>Polenta Fritta</b>  | \$14           |
| Crisp polenta fries with spicy tomato, roast garlic and asiago cheese                          |                |
| <b>Cozze</b>   | \$14           |
| Steamed mussels with white wine, salsa verde and cream   |                |
| <b>Classic Caesar</b>  | \$10           |
| Classic Caesar with crisp romaine, house smoked bacon, crostini and parmigiano                 |                |
| <b>Rucola</b>  | \$12           |
| Baby arugula, pecans, roasted red pepper, wildflower honey vinaigrette, crumbled goat's cheese |                |
| <b>Zuppa del Giorno</b>  | \$7            |
| Soup of the day  |                |

**Entrata**

|  |      |
|--|------|
| <b>Tagliatelle Bolognese</b>   | \$18 |
| Traditional style slow cooked ground veal with parmigiano, white wine and light tomato |      |
| <b>Penne con Pollo</b>   | \$20 |
| House smoked chicken, arugula, green peppercorn, creamy asiago cheese sauce            |      |
| <b>Gnocchi Gorgonzola</b>  | \$20 |
| Gorgonzola cream sauce with rapini   |      |
| <b>Penne Salsiccia</b>   | \$22 |
| House made italian sausage, shrimp, rapini, spicy white wine tomato sauce              |      |
| <b>House Made Campanelli ai Funghi</b>   | \$22 |
| Field and porcini mushrooms, cream, truffle oil  |      |
| <b>Pollo Parmigiano Panino</b>   | \$15 |
| Sandwich with breaded chicken breast, tomato sauce, mozzarella and side salad          |      |
| <b>Melanzane al Forno</b>  | \$18 |
| Breaded eggplant layered with bocconcini, baby spinach and pesto cream                 |      |
| <b>Salmone e Asiago</b>  | \$25 |
| Asiago cheese crusted salmon with shrimp and lemon risotto                             |      |

(Dinner menus available upon request)

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