

Lunch Menu
Antipasti

Marinated Olives	\$5
Calamari alla Fritti	\$11
Fried calamari with lemon mayo and salsa verde	(sharing) \$18
Antipasto	\$15
Assorted cured and house made charcuterie, pickles nuts, and cheese	(sharing) \$28
Gamberetti	\$16
Sauteed shrimps, spicy white wine tomato sauce	
Polenta Fritta	\$14
Crispy polenta fries with spicy tomato, roast garlic and asiago cheese	
Cozze	\$15
Steamed mussels, white wine, salsa verde, cream	
Classic Caesar	\$10
Classic Caesar with crisp romaine, house smoked bacon, crostini and parmigiano	
Rucola	\$11
Baby arugula, roasted almonds, dried cranberries, wildflower honey vinaigrette, asiago	
Zuppa del Giorno	\$7
Soup of the day	

Entrata

House Made Tagliatelle Bolognese	\$20
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
Linguine con Pollo	\$20
House smoked chicken, cherry tomatoes, roasted red pepper, arugula pesto, extra virgin olive oil	
Penne Salsiccia	\$18
Italian hot sausage, bacon, caramelized onions, spicy red wine tomato sauce	
House Made Campanelli ai Funghi	\$22
Field and porcini mushrooms, dijon mustard cream, baby spinach, truffle oil	
Pollo Parmigiano Panino	\$15
Sandwich with breaded chicken breast, tomato sauce, mozzarella and side salad	
Melanzane al Forno	\$18
Breaded eggplant layered with bocconcini, baby spinach and pesto cream	
Salmone e Asiago	\$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