

**Lunch Menu**  
**Antipasti**

<b>Marinated Olives</b>	\$5
<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 nuts, and cheese	(sharing) \$28
<b>Gamberetti</b>	\$16
Sauteed shrimps, spicy white wine tomato sauce	
<b>Cozze</b>	\$15
Steamed mussels, white wine, salsa verde, cream	
<b>Classic Caesar</b>	\$10
Classic Caesar with crisp romaine, house smoked bacon, crostini and parmigiano	
<b>Rucola</b>	\$11
Baby arugula, roasted almonds, dried cranberries, wildflower honey vinaigrette, goat cheese	
<b>Zuppa del Giorno</b>	\$7
Soup of the day	

**Entrata**

<b>House Made Tagliatelle Bolognese</b>	\$20
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
<b>Campanelli al Forno</b>	\$20
House smoked chicken, cherry tomatoes, baby spinach, white wine cream, baked with asiago cheese crust	
<b>Penne Salsiccia</b>	\$18
Italian hot sausage, bacon, caramelized onions, spicy red wine tomato sauce	
<b>House Made Campanelli ai Funghi</b>	\$22
Field and porcini mushrooms, dijon mustard cream, baby spinach, truffle oil	
<b>Pollo Parmigiano Panino</b>	\$15
Sandwich with breaded chicken breast, tomato sauce, mozzarella and side salad	
<b>Melanzane Puttanesca</b>	\$18
Breaded Eggplant, Parmigiano, black olives, capers, anchovies, tomatoes, spicy tomato sauce	
<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