



Lunch Menu
APERITIVO

Marinated Olives	\$5
Calamari Fritti	\$11
Fried calamari with lemon mayo and salsa verde	(sharing) \$18
Antipasto	\$15
Prosciutto, Soppressata, House Made Pate, pickles, nuts and cheeses	(sharing) \$28
Cozze	\$15
Steamed mussels, white wine, salsa verde, cream	
Gamberetti	\$16
Sauteed shrimps, spicy white wine tomato sauce	
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, goat cheese	
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 Salmone	\$22
Smoked Salmon, baby arugula, capers, goat cheese, touch of cream	
House Made Campanelli al Forno	\$20
House smoked chicken, cherry tomatoes, baby spinach, white wine cream, baked with Asiago cheese crust	
Spaghettini Polpettes	\$18
House Made veal, beef and pork meatballs, tomato basil sauce	
House Made Campanelli ai Funghi	\$22
Field and porcini mushrooms, dijon mustard cream, baby spinach, truffle oil	
Penne Salsiccia	\$18
House-made Spicy Italian Sausage, bacon, caramelized onion, spicy tomato sauce	
Pollo Parmigiano Panino	\$15
Sandwich with breaded chicken breast, tomato sauce, mozzarella and side salad	
Melanzane Puttanesca	\$18
Breaded Eggplant, Parmigiano, black olives, capers, anchovies, tomatoes, spicy tomato sauce	
Salmone e Asiago	\$25
Asiago cheese crusted salmon, shrimp and lemon risotto	

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