

**Lunch Menu**  
**Antipasti**

<b>Marinated Olives</b>	\$6
<b>Calamari Fritti</b>	\$13
Fried calamari with lemon mayo and salsa verde	(sharing) \$20
<b>Antipasto</b>	\$17
Assorted cured and house made charcuterie, pickles, nuts and cheeses	(sharing) \$31
<b>Gamberetti</b>	\$18
Sauteed shrimps, spicy white wine tomato sauce	
<b>Cozze</b>	\$17
Steamed mussels, white wine, salsa verde, cream	
<b>Baby Kale Caesar</b>	\$13
Classic Caesar dressing with baby kale, house smoked bacon, crostini and parmigiano	
<b>Rucola</b>	\$13
Baby arugula, roasted almonds, dried cranberries, wildflower honey vinaigrette, goat cheese	
<b>Zuppa del Giorno</b>	\$8
Soup of the day	
<b>Entrata</b>	
<b>House Made Tagliatelle Bolognese</b>	\$22
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
<b>Spaghettoni Polpettes</b>	\$22
House made veal, beef and pork meatballs, tomato basil sauce	
<b>Penne Salsiccia</b>	\$22
Hot Italian sausage, bacon, caramelized onions, spicy red wine tomato sauce	
<b>House Made Gnocchi Gorgonzola</b>	\$22
House made gnocchi with rapini and gorgonzola white wine cream	
<b>House Made Campanelli con Pollo</b>	\$25
House smoked chicken, cherry tomatoes, baby arugula, white wine, asiago cream	
<b>House Made Campanelli ai Funghi</b>	\$25
Field and porcini mushrooms, baby spinach, dijon mustard cream, truffle oil	
<b>Pollo Parmigiano Panino</b>	\$20
Sandwich with breaded chicken breast, tomato sauce, mozzarella and side salad	
<b>Melanzane al Forno</b>	\$20
Breaded Eggplant layered with bocconcini cheese, spinach, arugula pesto cream	
<b>Salmone e Asiago</b>	\$28
Asiago cheese crusted salmon, shrimp and lemon risotto	

(Dinner menus available upon request)

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