

Lunch Menu

Antipasti

Marinated Olives	\$6
Calamari Fritti	\$13
Fried calamari with lemon mayo and salsa verde	(sharing) \$20
Gamberetti	\$18
Sauteed shrimps, spicy white wine tomato sauce	
Cozze	\$17
Steamed mussels, white wine, salsa verde, cream	
Baby Kale Caesar	\$13
Classic Caesar dressing with baby kale, house smoked bacon, crostini and parmigiano	
Rucola	\$13
Baby arugula, roasted almonds, dried cranberries, wildflower honey vinaigrette, goat cheese	
Zuppa del Giorno	\$8
Soup of the day	

Entrata

House Made Tagliatelle Bolognese	\$22
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
Spaghettoni Polpettes	\$22
House made veal, beef and pork meatballs, tomato basil sauce	
House Made Campanelli con Pollo	\$25
House smoked chicken, cherry tomatoes, baby arugula, white wine, asiago cream	
House Made Campanelli ai Funghi	\$25
Field and porcini mushrooms, baby spinach, dijon mustard cream, truffle oil	
Pollo Parmigiano Panino	\$20
Sandwich with breaded chicken breast, tomato sauce, mozzarella and side salad	
Melanzane al Forno	\$20
Breaded Eggplant layered with bocconcini cheese, spinach, arugula pesto cream	
Salmone e Asiago	\$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