

Lunch Menu

Antipasti

Marinated Olives	\$6
Calamari Fritti	\$13
Fried calamari with lemon mayo and salsa verde	(sharing) \$20
Gamberetti	\$16
Sauteed shrimps, spicy white wine tomato sauce	
Cozze	\$15
Steamed mussels, white wine, salsa verde, cream	
Classic Caesar	\$11
Classic Caesar dressing with romaine, pancetta, crostini and parmigiano	
Rucola	\$11
Baby arugula, roasted almonds, dried cranberries, wildflower honey vinaigrette, goat cheese	
Zuppa del Giorno	\$8
Soup of the day	

Entrata

Tagliatelle Bolognese	\$20
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
Fettuccine con Pollo e Pancetta	\$22
House smoked chicken, pancetta, creamy green peppercorn asiago sauce	
Campanelli ai Funghi	\$22
Field and porcini mushrooms, baby spinach, dijon mustard cream, truffle oil	
Linguine Vongole	\$26
Baby Clams, olive oil, garlic, white wine, parsely, parmigiano	
Crispy Porchetta	\$25
Crispy pork belly, garlic mashed potatoes, pommery mustard jus	
Pollo Parmigiano Panino	\$18
Sandwich with breaded chicken breast, tomato sauce, mozzarella and side salad	
Melanzane al Forno	\$18
Breaded Eggplant layered with bocconcini cheese, spinach, arugula pesto cream	
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

Please note: not all ingredients can be listed, please advise server of all dietary restrictions and food allergies