

Lunch Menu

Antipasti

Marinated Olives	\$6
Calamari Fritti	\$14
Fried calamari with lemon mayo and salsa verde	(sharing) \$20
Gamberetti	\$20
Sauteed shrimps, spicy white wine tomato sauce	
Cozze	\$18
Steamed mussels, white wine, salsa verde, cream	
Prosciutto e Asiago	\$16
Prosciutto di parma, asiago cheese, crostini	
Classic Caesar	\$11
Classic Caesar dressing with romaine, pancetta, crostini and parmigiano	
Rucola	\$11
Baby arugula, toasted 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	
Campanelle con Pollo e Pancetta	\$25
Chicken, pancetta, baby arugula, parmigiano cream	
Linguine Cacio e Pepe	\$20
Pecorino Romano, black pepper, green peppercorns	
Penne Salsiccia	\$20
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
Gnocchi e Salmone Affumicato	\$26
House made gnocchi, house smoked salmon, lemon, baby spinach, cream	
Campanelle Funghi	\$20
Field mushrooms, roasted sweet pepper, rapini, white wine, tomato sauce, fresh herbs	
Pollo Parmigiano Panino	\$18
Sandwich with breaded chicken breast, tomato sauce, mozzarella and side salad	
Salmone e Asiago	\$30
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