

## Lunch Menu

### Antipasti

<b>Marinated Olives</b>	\$6
<b>Calamari Fritti</b>	\$14
Fried calamari with lemon mayo and salsa verde	(sharing) \$20
<b>Cozze</b>	\$18
Steamed mussels, white wine, salsa verde, cream	
<b>Burrata</b>	\$18
Burrata cheese, prosciutto, preserved vineland peaches, balsamic vinegar, olive oil, basil	
<b>Prosciutto e Asiago</b>	\$16
Prosciutto di parma, asiago cheese, crostini	
<b>Classic Caesar</b>	\$11
Classic Caesar dressing with romaine, pancetta, crostini and parmigiano	
<b>Rucola</b>	\$11
Baby arugula, toasted almonds, dried cranberries, wildflower honey vinaigrette, goat cheese	
<b>Zuppa del Giorno</b>	\$8
Soup of the day	

### Entrata

<b>Pappardelle Bolognese</b>	\$22
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
<b>Campanelle con Pollo e Pesto</b>	\$25
Chicken, cherry tomatoes, basil pesto, white wine, cream	
<b>Spaghettoni ai Funghi e Tartufo</b>	\$20
Fine chopped mushroom, butter, wine, truffle oil, asiago cheese	
<b>Penne Salsiccia</b>	\$22
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
<b>Linguine alla Vodka Rose</b>	\$26
House smoked salmon, shrimps, vodka rose	
<b>Porchetta</b>	\$30
Slow roasted porchetta, garlic mashed potatoes, pommery mustard, natural pan juices	
<b>Pollo Parmigiano Panino</b>	\$20
Sandwich with breaded chicken breast, tomato sauce, mozzarella and side salad	
<b>Salmone e Asiago</b>	\$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: Menu changes often, please read description, not all ingredients can be listed, please advise server of all dietary restrictions and food allergies