

LUNCH MENU

APPETIZERS BRUSCHETTA 5.95 CANNELLONI \$13.95 **VEAL PARMIGIANA** \$22.95 Fresh Tomatoes, Olive Oil, Garlic Basil, Homemade crepes filled with ricotta cheese Breaded veal cutlet topped with Toasted Crostini and spinach topped with a tomato sauce mozzarella cheese in marinara tomato sauce **ZUPPA DEL GIORNO** SPAGHETTI **FEGATO** \$5.95 \$15.95 \$22.95 Prepared fresh daily Homemade Bolognese tomato meat sauce Provimi calves liver sautéed with onions in red wine sauce **INSALATA DELL'ORTO** TAGI IOI INI \$7.95 \$19.95 **BISTECCA ALLA GRIGLIA** \$26.95 Medley of mixed greens, olive oil and Lobster meat in tomato cream sauce 8 oz grilled certified Angus striploin with balsamic dressing 3 peppercorn sauce **FARFALLE** \$17.95 **INSALATA ALLA CESARE** \$8.95 Tuna, capers, garlic, white wine, parsley, ATLANTIC SALMON Tradtional Caesar Salad \$24.95 light tomato sauce Baked herb crusted, lemon beurre blanc *Add grilled chicken breast \$14.95 PENNE \$17.95 **CARNE DEL GIORNO** Priced accordingly **INSALATA CAPRESE** \$12.95 Bacon, chicken, vodka cream sauce Chefs special daily creation Heirloom tomatoes, bocconcini cheese. aged balsamic vinaigrette **GNOCCHI** \$17.95 **PESCE DEL GIORNO** Priced accordingly Homemade potato dumplings with **INSALATA BARBABIETOLA** \$9.95 fresh basil, shaved parmigiano cheese, Chefs special daily creation White balsamic marinated beet and Napolitano tomato sauce celery root with European lemon vinaigrette RISOTTO Priced accordingly **INSALATA DELLA CASA** Chef's daily special creation \$12.95 Arugula, crumbled gorgonzola cheese, fresh pear, balsamic vinaigrette WARM SALAD \$12.95 **LIGHT LUNCH COMBO** Sauteed mushrooms, roasted pinenuts, balsamic vinaigrette Soup



Caesar Salad or Mixed Greens

12.95

COZZE ALLA MARINARA

tomato basil sauce

Steamed mussels with garlic, white wine,

\$10.95



Please inquire about our gluten free, vegetarian, organic options and notify us of any food allergies





