



# LUNCH

## ANTIPASTI & ZUPPE

<b>ZUPPA DI POMODORO E BASILICO</b> <i>Fresh tomato soup with basil tips</i>	8.95	<b>PROSCIUTTO E MELONE</b> <i>Imported Parma Prosciutto served with melon</i>	12.95
<b>FUNGHI FRITTI</b> <i>Fried Shitaki Mushroom, sprinkle with Parmesan cheese and truffle oil</i>	14.95	<b>ZUPPA DI LENTICCHIE E SPINACI</b> <i>Organic lentils soup with fresh julienne spinach</i>	9.95
<b>BUFFALO CAPRESE</b> <i>Imported mozzarella served with heirloom tomatoes and fresh basil, drizzled with extra virgin olive oil</i>	13.95	<b>FRITTO MISTO DI PESCE</b> <i>Golden fried calamari, rock shrimp and zucchini</i>	15.95

## INSALATE

<b>INSALATA DI RAVIZZONI</b> <i>Tuscan kale salad with diced bell peppers, carrots, heirloom cherry tomatoes and farro served in a sherry vinaigrette</i>	14.95	<b>CARCIOFI E CUORI DI PALMA AL PARMIGIANO</b> <i>Fresh baby artichokes &amp; hearts of palm salad with shaved Parmesan and walnuts</i>	17.95
<b>INSALATA DI BARBABIETOLE CON MELE E FORMAGGIOANA</b> <i>Beet salad with diced apples, walnuts and crumbled blue cheese in a balsamic dressing</i>	16.95	<b>INSALATA DI CESARE CON CROSTINI ALLA AGLIO</b> <i>Classic caesar salad with garlic flavored croutons</i>	13.95

## PIZZE & SANDWICHES

<b>PIZZA MARGHERITA</b> <i>Pizza with tomato sauce, Mozzarella and fresh basil</i>	17.95	<b>PIZZA AL PESTO E SCAMPI</b> <i>Pizza with mozzarella, shrimp, pesto sauce and topped with sliced red onions</i>	19.95
<b>PANINO AL POLLO</b> <i>Grilled Jidori chicken sandwich with sautéed mushrooms, melted fontina and red onion marmalade on homemade rosetta bread</i>	17.95	<b>TUNA SALAD SANDWICH</b> <i>Tuna salad served on a toasted homemade rosetta bread with a side of mixed greens</i>	16.95

## PASTA & MAIN COURSE

<b>GEMELLI ALLA ARRABBIATA CLASSICA</b> <i>Gemelli in a spicy tomato sauce</i>	18.95	<b>SALMONE AL PREZZEMOLO</b> <i>Grilled wild salmon served on a bed of quinoa and topped with a light parsley-lemon sauce</i>	25.95
<b>SPAGHETTI LINGUINE ALLE VONGOLE VERACI</b> <i>Linguine with sautéed Manila clams in a light olive oil and white wine sauce</i>	21.95	<b>RAVIOLI DI RICOTTA E SPINACHE</b> <i>Homemade ravioli filled with Ricotta &amp; spinach in a light tomato sauce</i>	19.95
<b>PAPPARDELLE ALLA BOLOGNESE</b> <i>Pappardelle pasta with a beef meat sauce</i>	19.95	<b>TAGLIATA DI BUE</b> <i>Sliced tenderloin filet on a bed of wild arugula topped with shaved Parmiggiano Reggiano</i>	24.95
<b>PETTO DI POLLO GRIGLIATO</b> <i>Grilled Organic Chicken breast paillard with lemon and caper sauce</i>	23.95	<b>PARMIGIANA CLASSICA DI POLLO</b> <i>Lightly breaded, pounded Jidori chicken breast Parmigiana with fresh Mozzarella and tomato sauce</i>	23.95

## SPECIALS

<b>BRANZINO FILETTO</b> <i>Grilled Mediterranean sea bass drizzled with EVOO. Served with sautéed spinach and steamed carrots</i>	26.95	<b>WILD GRILLED SALMON SALAD</b> <i>Grilled chopped wild salmon on a bed of arugula with cherry heirloom tomatoes, crumbled feta cheese and fava beans in a light balsamic dressing</i>	26.95
<b>INSALATA DI FRUTTI DI MARE CALDA AL LIMONE</b> <i>Warm mixed seafood salad, bell peppers and kalamata olives in a lemon dressing with lemon and caper sauce</i>	23.95	<b>ITALIAN CHOPPED SALAD</b> <i>Chopped romaine, radicchio, tomatoes, cannellini beans, pepperoncini, mozzarella and salami topped with grilled chopped Jidori chicken breast in a sherry vinaigrette</i>	19.95