



LUNCH

**ANTIPASTI**

- CARNE CRUDA- Hand Cut Kobe Beef, Capers, Scallions, Pomodorini Pachino & Olio Nuovo 10.
- TONNO CRUDO- Ahi Tuna, Pickled Onions, Jalapeño, Pomodorini Pachino, Chili Oil & Mint 11.5
- PROSCIUTTO- Prosciutto di San Daniele, Marinated Olives & Parmesan Grissini 12.
- MOZZARELLA- Buffalo Mozzarella, w. Roasted Peppers, Basil Oil & Crostini 11.
- CARCIOFI- Tuscan Style Fried Artichokes w. Parmesan Fonduta & Agrumato 10.5
- CAPRINO- Warm Baked Goat Cheese w. Flatbread, Cherries & Pickled Onions 9.5
- VONGOLE-Wood-Roasted Manila Clams w. Garlic, Parsley, Lemon & Grilled Bread 10.5
- CALAMARI FRITTI- Semolina Fried Squid, Roasted Tomato Sauce & Fresh Lemon 10.

**INSALATA**

- MISTA- Garden Lettuces, Herbed Goat Cheese Crostini & Red Wine Dijon Vinaigrette 7.
- CAESAR- Chopped Romaine, Shaved Parmesan Toasted Crostini & Garlic Anchovy Dressing 8.
- PRONTI- Chopped Salad: Romaine, Salami, Olives, Chickpeas, Roasted Peppers, Artichokes, Provolone, Crostini, Parmigiano & Herb Vinaigrette 9./12.5
- MEDITERRANEANO – Butter Lettuce, Poached Chicken Breast, Cucumbers, Red Onions, Nicoise Olives, Radishes, Cherry Tomatoes, Feta Cracker Bread & Lemon Oregano Vinaigrette 14.
- TONNO- Spiced & Seared Ahi Tuna, w. Arugula, Caponata & Basil Oil 16.5
- POLLO- Seared Chicken w. Wilted Spinach, Cremini Mushroom, Grilled Onion, Roasted Pepper Salad & Pancetta Vinaigrette 15.5

**PANINI**

- All Panini Served w. Garden Lettuces or Fried Yukon Gold Potatoes
- PROSCIUTTO COTTO-Toasted Black Forest Ham, Asiago & Dijon Mustard 11.
- POLLO PANINI- Grilled Chicken, Grilled Onions, Asiago, Arugula & Calabrian Chili Aioli 11.
- PANCETTA- Grilled Apple-Wood Smoked Bacon, Oven-Roasted Tomatoes, Romaine & Pesto Aioli 11.5
- PORTOBELLO- Grilled Portobello Mushrooms, Grilled Onions, Roasted Peppers & Herbed Goat Cheese 11.5

**PIZZA**

- MARGHERITA- Fresh Mozzarella, Crushed Tomato Sauce, Basil & Extra Virgin Olive Oil 11.5
- SALSICCE-.Spicy Fennel Sausage, Garlic, Roasted Peppers & Pecorino Romano 12.
- PESTO- Grilled Asparagus, Grilled Onions, Lemon Ricotta & Basil Pesto Sauce 13.5
- BIANCA-Mozzarella Cheese, Red Onions, Rosemary, Prosciutto & Arugula 13.5

**PRIMI**

- ZUPPA DEL GIORNO- Seasonal Soup of the Day 4.5 / 6.5
- MINESTRA-Hearty Spring Vegetable Soup w. Pesto Crostini 4.5 / 6.5
- RAVIOLI- Ricotta Filled Ravioli, Crushed Tomato Sauce, Basil & Sicilian Olive Oil 16.
- GNOCCHI- Ricotta & Herb Gnocchi w. Lamb Sausage Ragu & Fava Beans 14.
- CHITARRA- House-Made “Guitar String” Pasta, Shrimp, Oven Dried Tomato, Garlic & Shrimp Brodo 18.
- BUCATINI- House-Cured Bacon, Prosciutto, Onions, Tomato, Hot Pepper & Pecorino Romano 15.
- RIGATONI- Spicy Wood-Roasted Pork & Pepper Ragu w. Pecorino Pepato 15.
- TAGLIATELLE- House-Made Egg Pasta, Classic Bolognese Sauce & Parmigiano 15.
- TRENETTE- Whole Wheat Pasta w. String Beans, Potatoes, Pinenuts & Basil Pesto 16.
- RISOTTO-Spring Vegetables: Asparagus, Leeks, Artichokes, Peas & Carrots 16.
- LINGUINE- Manila Clams, White Wine, Garlic, Hot Pepper, Parsley & Toasted Bread Crumbs 18.

**SECONDI**

- FRITTATA- Cherry Tomato, Basil & Goat Cheese Frittata w. Roasted Potatoes 14.
- MELANZANE ALLA PARMIGIANA- Baked Eggplant w. Fresh Mozzarella, Parmesan, Tomato Sauce & Basil 14.5
- VITELLO ALLA PICCATA- Veal Scaloppine w. Spring Vegetables, Potato Puree & Lemon, Caper, Parsley Sauce 21.
- POLLO ALLA PARMIGIANA- Breaded Chicken Cutlet, Parmesan, Mozzarella & Crushed Tomato Sauce w. Spring Vegetables 16.
- SALMONE- Grilled Loch Duart Salmon, White Corn, Peppers, Cherry Tomatoes & Basil Butter 21.5