



LUNCH MENU

Starters

Seasonal Chef's Home-Made Soup

Please ask your server for today's featured soup

\$7

Roasted Beet & Goat's Cheese Salad

Vine-ripe cherry tomatoes, leafy greens, walnuts, avocado, bacon, roasted beet, berry vinaigrette

\$13

Caprese Salad

Heirloom tomatoes, fior di latte, basil, EVOO, aged balsamic

\$14

Frittura Mista Di Mare

Calamari, shrimp, vegetables, spicy tomato aioli, tartar sauce, lemon

\$17

Pizzas

Margherita

Sun-ripened crushed tomatoes, mozzarella, basil, EVOO

\$14

California

Chicken, mozzarella, avocado, feta, tomatoes, cilantro

\$17

Vegetarian

Roasted peppers, onions, tomato, mushrooms

\$16



Mains

Lasagna Al Forno

Rich beef ragu, oven-baked pasta, béchamel, wild mushroom, mozzarella, focaccia bread crumbs

\$21

Eggplant Parmigiana

San Marzano tomato sauce, buffalo mozzarella, served with spaghetti al pomodoro

\$17

Meatball Sandwich

Slow braised meatballs, melted provolone, roasted bell peppers, crusty bun, French fries

\$17

Steak & Frites

*7oz Butcher's cut, roasted red pepper butter
Parmesan truffle fries*

\$32

Pappardelle Salsiccia

*Italian sausage, rich tomato sauce, pancetta, parsley,
Parmigiano Reggiano*

\$18

Grilled Atlantic Salmon

*7oz fresh fillet, braised cannellini beans,
sautéed seasonal vegetables*

\$28

Desserts

Tartufo

Please ask your server for our flavor of the week

\$8

Panna Cotta

*Vanilla bean custard, raspberry compote,
fresh crème*

\$9