

# LUNCH MENU

## Starters

### Seasonal Chef's Home-Made Soup

Please ask your server for today's featured soup

\$7



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

\$12

### Frittura Mista Di Mare

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

\$17

## Roasted Beet & Goat's Cheese Salad



\$13

# Pizzas & Pastas



Sun-ripened crushed tomatoes, mozzarella, basil, EVOO

\$14

### **Pepperoni**

Pepperoni, mozzarella San Marzano tomato sauce

\$17

# **Vegetarian**

Roasted peppers, onions, tomato, mushrooms

\$16

### **Chicken Alfredo**

Parmesan, garlic cream sauce, fettuccine pasta, sliced grilled chicken

\$17

### Lasagna Al Forno

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

\$18

## Eggplant Parmigiana

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

\$17

### Papardelle Salsiccia

Italian sausage, rich tomato sauce, pancetta, parsley, parmesiana reggiano



## Sandwiches & Mains

### **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

### **Grilled Atlantic Salmon**

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

\$28

## **Grilled Fish Fillet**

Grilled Seasonal 6oz Fillet of Local Fish, Leafy Greens, tomatoes, cucumbers, red onions, citrus EVOO vinaigrette

\$23

### **Butter Chicken**

Creamy tomato and spiced butter sauce, Basmati rice, Nann Bread

\$22

# Palak Paneer

Cottage cheese, Spinach, Nann bread, Fragrant Basmati

\$19

### Desserts

### **Tartufo & Sorbet**

Please ask your server for our flavor of the week

\$8

### **Swiss Roll Ice Cream Cake**

Vanilla bean Genoise sponge, Strawberry Gelato, raspberry compote, fresh crème

\$8





