



LUNCH

INSALATA

<u>CICORIE</u> PUNTARELLE, ENDIVE, FRISSE, & LEMON VINAIGRETTE	11
<u>MORE DI GELSI</u> BABY GREENS, GRAPE TOMATOES, BERRIES, PEAR VINCOTTO, HONEY TOASTED WALNUTS AND BALSAMIC VINAIGRETTE	12
<u>CAPRESE</u> IMPORTED BUFFALO MOZZARELLA, BEEFSTEAK TOMATOES & BALSAMIC REDUCTION	16
<u>INSALATA GRECA</u> CUCUMBERS, GREENS PEPPERS, FETA CHEESE TOMATOES, OLIVES & LEMON VINAIGRETTE	10
<u>CALAMARI FRITTI</u> CRISPY CALAMARI, ROSEMARY, SAGE & SPICY TOMATO SAUCE	15
<u>PERA</u> POACHED PEAR IN PORT WINE, CINNAMON STICKS, ARUGULA, WALNUTS AND BACON	11
<u>INSALATA CAESARE</u> HEARTS OF ROMAINE, CLASSIC CAESAR DRESSING AND PARMIGIANO	11
<u>DI CAMPO</u> BABY GREENS, CHERRY TOMATOES AND BALSAMIC VINAIGRETTE	10
<u>CARPACCIO DI MANZO</u> THIN SLICES OF PEPPER CRUSTED FILET MIGNON, ARUGULA, SHAVED PARMIGIANO AND LEMON VINAIGRETTE	16
<u>CETRIOLI E POMODORI</u> CUCUMBERS, TOMATOES AND RED ONIONS, EXTRA VIRGIN OLIVE OIL AND BALSAMIC	10
<u>CALAMARI ALLA GRIGLIA</u> OVER MESCULIN	15
<u>MISTO DI MARE ALLA GRIGLIA</u> GRILLED SEA SCALLOPS, SHRIMP, BABY CALAMARI (SEPPIA), WITH ESCAROLE, ENDIVE, ARUGULA, FRISSE & LEMON VINAIGRETTE	18
<u>POMODORI</u> TOMATO SALAD RED ONIONS AND BALSAMIC VINAIGRETTE	10

MINESTRE

<u>MINISTRONE</u> THE ORIGINAL VEGETABLE SOUP	12
<u>PASTA E FAGIOLI</u> PASTA AND BEANS	12
<u>TORTELLINI IN BRODO</u> MEAT TORTELLINI IN CHICKEN BROTH	12

WE SERVE LUNCH
MONDAY THROUGH FRIDAY 11:30AM TO 3:00PM
SATURDAY AND SUNDAY BRUNCH 11:30AM THROUGH 4:00PM
INQUIRE ABOUT OUR ROOM FOR CORPORATE AND PRIVATE EVENTS



LUNCH

PANINI

<u>PANINO CASARECCIO</u>	14
PROSCIUTTO, MOZZARELLA, ROASTED PEPPERS, SUNDRIED TOMATOES AND BALSAMIC VINAIGRETTE	
<u>PANINO AL POLLO</u>	12
WITH GRILLED CHICKEN, LETTUCE AND TOMATOES	
<u>FOCACCIA CON MORTADELLA</u>	12
IMPORTED MORTADELLA ON OLIVE OIL BREAD	
<u>PANINO COTTO E FORMAGGIO</u>	13
WITH HAM AND EMMENTHAL CHEESE	
<u>PANINO AL PROSCIUTTO</u>	13
WITH IMPORTED PROSCIUTTO DI PARMA	
<u>PANINO ALLE VERDURE GRIGLiate</u>	13
WITH GRILLED VEGETABLES, ROASTED PEPPERS, SUNDRIED TOMATOES AND MOZZARELLA	
<u>PANINO CAPRESE</u>	13
WITH BUFFALO MOZZARELLA, BEEFS STEAK TOMATOES AND BASIL, EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINAIGRETTE	

PASTA

<u>PENNE CON MELANZANE</u>	14
WITH EGGPLANT, CAPERS, TOMATO SAUCE AND RICOTTA SALATA	
<u>CALAMARI FRA DIAVOLO</u>	17
WITH LINGUINI AND SPICY MARINARA SAUCE	
<u>RIGATONI AL RAGU</u>	16
WITH MEAT RAGU'	
<u>LINGUINE AI FRUTTI DI MARE</u>	22
SHRIMP, SEA SCALLOPS, CLAMS, MUSSELS AND CALAMARI	
<u>SPAGHETTI BAGASCIA</u>	16
GARLIC, CAPERS, GAETA OLIVES, ANCHOVIES AND MARINARA SAUCE	
<u>CAPELLINI PISELLI E PROSCIUTTO</u>	17
ANGEL HAIR, COMBINATION OF RAGU, TOMATO SAUCE, HEAVY CREAM, MUSHROOMS, PEAS AND PROSCIUTTO	
<u>FETTUCCINE AL POMODORO</u>	15
HOME MADE FETTUCCINE, TOMATO SAUCE AND FRESH BASIL	
<u>ORECCHIETTE E RAPETTE</u>	18
EARLOBE SHAPED PASTA AND BROCCOLI RABE, GARLIC AND OLIVE OIL	

POLLO-PESCE-CARNE

<u>BATTUTA DI POLLO ALLA GRIGLIA</u>	18
GRILLED POUNDED CHICKEN BREAST, MESCULIN SALAD AND FRIED POTATOES	
<u>SALMONE ALLA GRIGLIA</u>	20
GRILLED ATLANTIC SALMON AND VEGETABLE JULIENNES	
<u>SARAGO ALLA GRIGLIA</u>	19
GRILLED FILLET OF PORGIE, ROASTED POTATOES AND VEGETABLES	
<u>BISTECCA ALLA GRIGLIA</u>	22
GRILLED MINUTE STEAK, LETTUCE, TOMATOES AND FRIED POTATOES	
<u>MELANZANE AL FORNO</u>	17
EGGPLANT PARMIGIANA	
<u>POLLO ALLA PARMIGIANA</u>	18
BREADED CHICKEN WITH PARMESAN	