

# PRANZO-LUNCH

## ANTIPASTO FREDDO – COLD APPETIZERS

- BRUSCHETTA** Toasted homemade Italian bread topped with marinated diced tomatoes, garlic, basil, grana padano cheese, extra virgin olive oil \$6.95
- PROSCIUTTO E MELONE** Seasonal melon wrapped with imported Italian ham \$6.95
- CAPRESE** Sliced tomatoes, fresh buffalo mozzarella, basil, mixed greens, balsamic and e.v.o.o \$7.95
- CARPACCIO DI MANZO** Thinly sliced raw beef, topped with capers, red onions, arugula, grana padano parmesan cheese, drizzled with olive oil and mustard aioli \$7.95
- ANTIPASTO MISTO FOR TWO** Bruschetta, Prosciutto e melon, roasted beet salad and caprese \$14.95

- 
- POLENTA** Grilled polenta cakes with mushrooms and gorgonzola cheese in Marsala wine sauce \$9.95
- FRITTURA DI CALAMARI** Lightly fried semolina coated calamari served with our homemade cocktail and tartar sauce \$11.95
- ROLLATINI DI MELANZANE** Thin slices of grilled eggplant, rolled and baked with sundried tomatoes, basil, and goat cheese, in a tomato cream sauce \$11.95
- TORTINO DI GRANCHIO** Pan fried crab cakes on organic mixed greens with homemade roasted garlic and lemon aioli \$11.95
- PORTOBELLO AI FUNGHI** Portobello mushroom topped with spinach and Gorgonzola cheese, in a balsamic red wine-infused demi-glace sauce \$11.95

- 
- ZUPPA** Homemade soup of the day      Cup-\$4.95 or Bowl-\$5.95
- INSALATA DELLA CASA** Organic mixed greens, olives, red onion, cherry tomatoes, and shaved grana padano cheese with homemade balsamic vinaigrette \$5.95
- INSALATA GRECA** Hearts of romaine lettuce, cucumber, red onions, olives, tomatoes, and feta cheese in a homemade lemon vinaigrette \$7.95
- INSALATA DI BARBABIETOLE** Roasted beets with organic greens, toasted walnuts and goat cheese, in a homemade red wine vinaigrette \$8.95
- INSALATA CESARE** Hearts of romaine lettuce with homemade croutons, grated grana padano in a homemade Cesar dressing \$7.95
- INSALATA DI SPINACI** Crisp fresh baby spinach leaves, gorgonzola cheese, toasted almonds and pears in homemade raspberry vinaigrette \$7.95
- INSALATA DI RUCOLA** Arugula, avocado, brie cheese, toasted almonds with citrus truffle oil dressing \$8.95

**ADD TO ANY SALAD:** Chicken \$4.95   Prawns \$6.95   Salmon \$7.95

All Panini's are served with salad and freshly baked homemade brick oven bread

- POLLO** Grilled chicken breast with mozzarella Cheese and pesto aioli \$10.95
- CAPRESE** Oven baked fresh mozzarella, tomato, basil and aioli \$10.95
- SALMONE** Pan seared salmon, red onions and sliced tomatoes \$13.95
- FUNGHI** Portabella mushroom, eggplant, organic greens and goat cheese \$10.95
- MILANESE** Breaded chicken breast, mozzarella cheese, marinara sauce, arugula and pesto aioli \$11.95

We use local, organic meat and grocery produce in our made-from-scratch dishes to guarantee ultimate freshness.

Gluten free and whole wheat pastas available upon request. We can also make adjustments for your diet

# PRANZO-LUNCH



**CAPELLINI AL POMODORO** Angel hair pasta, fresh tomatoes, basil, extra virgin olive oil, garlic, light marinara sauce \$11.95

**PENNE ALLA SICILIANA** Tube pasta with eggplant, basil, fresh tomatoes, capers, topped with feta cheese and marinara sauce \$12.95

**GNOCCHI** Potato dumplings fresh homemade pesto sauce, touch of cream, topped with pine nuts \$11.95

**SPAGHETTI ALLA BOLOGNESE** Pasta with veal and vegetable ragu, plum tomato Chianti sauce \$14.95

**SPAGHETTI TUTTO MARE** Pasta with fresh mixed seafood, scallions. fresh tomato and tomato sauce \$16.95

**FETTUCCINE CON PROSCIUTTO** Flat pasta with Prosciutto, mushrooms, green peas with white wine cream sauce \$13.95

**FETTUCCINE CHICKEN ALFREDO** Flat pasta with chicken breast and classic alfredo sauce \$13.95

**RIGATONI SALSICCIA** Tube pasta, Italian sausage, fennel, red bell pepper, red onion and marinara sauce 13.95

**RAVIOLI CON FUNGHI** Pasta stuffed with wild mushrooms, gorgonzola cheese cream sauce topped with crushed walnuts \$13.95

**LINGUINE ALLE VONGOLE** Pasta, fresh manila clams, garlic, parsley, chili flakes, chardonnay wine and lemon infused sauce 15.95

**RISOTTO** Italian Arborio rice, button mushrooms, chicken broth and touch of cream \$12.95

**ADD TO ANY PASTA:** Chicken \$4.95 Prawns \$6.95 Sausage \$4.95 Veggies \$3.95

Gluten free and whole wheat pastas available upon request



Served with your choice of: Insalata Della Casa or Soup of the day  
Plated with mashed potatoes and seasonal vegetables

**POLLO ALLA PARMIGIANA** Breaded chicken breast, mozzarella, parmesan, marinara sauce over spaghetti 15.95

**SALTIMBOCCA DI POLLO** Oven baked chicken breast topped with prosciutto, sage, and mozzarella cheese, with Madeira wine \$14.95

**POLLO DIJONESE** Sautéed Chicken breast, sun-dried tomato, capers, white wine and Dijon mustard sauce \$14.95

**GRIGLIATA DI SALMONE** Grilled Atlantic fresh salmon, sun-dried tomatoes, capers, basil & white wine sauce \$18.95

**VITELLO AI CAPPERI** Sautéed tender veal scaloppini with capers, in a Pinot Grigio lemon sauce \$19.95



**MARGHERITA** Thin layer of tomato sauce, mozzarella cheese, diced tomato, oregano and basil \$12.95

**SALSICCIA** Thin layer of tomato sauce, Italian sweet sausage, mushrooms, roasted bell peppers \$13.95

**PEPERONI** Thin layer of tomato sauce, Italian peperoni, and mozzarella cheese \$13.95

Whole wheat pizza available upon request



**CHEESE PIZZA** \$8.95 add pepperoni \$3.95 **PENNE MARINARA or BUTTTER** \$7.95 add chicken or sausage \$3.95 **SAUTEED SPINACH** \$6.95- **SAUTEED VEGETABLES** \$5.95- **FRENCH FRIES** \$3.95