

Lunch Menu

Antipasti

Antipasto Italiano

Italian cold cut platter of Parma prosciutto, salami, cheeses, artichokes, and olives

Antipasto Vegetale

Mixed grilled and marinated vegetables with vinaigrette

Caprese

Fresh mozzarella, tomatoes, basil, and oregano atop a bed of salad with extra virgin olive oil and pepper

Prosciutto e Melone

Parma prosciutto accompanied with fresh melon

Sauté Vongole

Sautéed clams with white wine, fresh tomatoes, garlic, and parsley

Minestrone di Verdure

Fresh vegetable and bean soup with a touch of tomato sauce

Insalata Roma

Arugula or mixed greens with artichoke hearts, shrimp, and marinated salmon

Insalata di Spinaci

Baby spinach, Gorgonzola, Kalamata olives, and shaved Parmigiano

Panini

Panino con Salsiccia

Homemade Italian sausage, sautéed onions, roasted peppers, and Dijon mustard

Panino con il Pollo

Grilled natural chicken breast, Swiss cheese, avocado, sundried tomatoes, and mayonnaise

Panino con Carne

Sliced natural beef, Swiss cheese, sautéed mushrooms, caramelized onions, and extra virgin olive oil

Panino al Prosciutto D.O.C.

24-month aged prosciutto di Parma, fresh mozzarella, tomatoes, and extra virgin olive oil

Panino Tonno e Gamberetti

Tuna, shrimp, cocktail sauce, romaine lettuce, and tomatoes

Panino Vegetariano

Sautéed onion, roasted peppers, tomatoes, mozzarella, and avocado

Panino Vegano

Grilled zucchini, avocado, roasted peppers, sautéed onions, and sautéed mushrooms

Pasta

Penne al Pomodoro

Penne with a tomato sauce, Parmigiano, and basil

Spaghetti all'Arrabbiata

Spaghetti with a spicy tomato sauce, garlic, and parsley

Ravioli di Spinaci al Pomodoro

Spinach ravioli with a tomato basil sauce, topped with Parmigiano

Penne ai Quattro Formaggi

Penne in a creamy Parmigiano, Gorgonzola, Mozzarella, and Pecorino sauce

Spaghetti Carbonara

Spaghetti with pancetta, egg, and Pecorino and Parmigiano cheese

Spaghetti all'Amatriciano

Spaghetti with pancetta, tomato sauce, and pecorino cheese

Rigatoni Funghi e Salsiccia

Fresh rigatoni with mushrooms and sausage in a creamy tomato sauce

Gnocchi Bolognese

Gnocchi in a slowly cooked meat sauce

Spaghetti con le Polpette

Spaghetti and meatballs with tomato sauce

Ravioli all'Astice

Crab and artichoke ravioli in a lobster cream sauce