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** Sauteed 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