

## Lunch

*\*Menu and Items subject to change. Prices may vary from in restaurant based on regular updates*

### Appetizers

**Antipasto** for one \$16, for two \$29.

**Steamed Mussels** - in a Saffron Tomato Broth with a Julienne of Root Vegetables. \$12.50

**House Salad** - in a Balsamic Vinagrette \$8

**Caesar Salad** \$9

**Warm Spinach Salad** - with Baked Goat's Cheese, sautéed Portobello Mushrooms & Braised Red Peppers in a Balsamic Dressing. \$14

Add Herb Grilled Chicken to your salad \$5.50. Garlic Fried Shrimp \$7.50.

**Soup of the Day** \$6

**Brushetta** - With Tomatoes, Asiago Cheese & Olives. \$8

**Calamari Fritti** \$15

**Grilled Calamari** \$14

### Italian Style Sandwiches on Focaccia Bread

**Chicken Sandwich** - grilled Chicken with Braised Red Peppers, Basil, Mozzarella & Sundried Tomato Spread \$15

**Vegetable Sandwich** - with medley of Grilled Vegetables, Basil, Sundried Tomato Spread, Goat's Cheese & Mozzarella. \$15

**Veal Sandwich** - with Grilled Veal Scaloppine, Tomato Sauce, Braised Red Peppers, Basil, Sundried Tomato Spread & Mushrooms & Mozzarella \$15

**Beef Tenderloin Sandwich** with tomato and Bufala Boconcini \$17

**All sandwiches served with a choice of House or Caesar Salad**

### Pastas/Risotto

**Homemade Linguini** - In an Extra Virgin Garlic Olive Sauce with fresh Herbs, Red Hot Chili Peppers, Cherry Tomatoes & Baby Spinach. \$14

**Homemade Fettuccine Primavera** - in a Cream Parmesan Cheese Sauce. \$17

**Penne alla Vodka** - with Bacon in a Rosé Sauce. \$15

**Penne or Spaghetti** - In a Tomato, fresh Basil Sauce Arrabiata on request. \$12

**Add to above Pasta Dishes**

**Herb Garlic Chicken**

\$5.50

**Garlic Fried Shrimp**

\$7.50

**Chicken & Mushroom Risotto** - with Baby Spinach & Parmesan Cheese. \$18

**Seafood Fettucine** - with Mussels, Shrimp & Scallops in a Garlic Cream & Brandy Sauce. \$18

**Spinach Pappardelle Bolognese** in a rich Bolognese sauce with freshly chopped Beef Tenderloin \$18

**Luncheon Entrées**

<b>Veal Scaloppine Portobello</b> - in a Truffled Red Wine Portobello Mushroom Sauce.	\$20
<b>Fresh Atlantic Salmon</b> - baked in parchment paper with fresh Herbs, julienne of Vegetables & Potatoes.	\$20
<b>Chicken or Veal Parmigiana</b> - served with Penne in a Tomato Sauce.	\$16
<b>Honey Mustard Roast Supreme of Chicken</b> - in a Honey Red Wine Rosemary Sauce	\$19

