

LUNCH MENU



ANTIPASTI

BRUSHETTA AL POMODORO

Toasted bread topped with tomato cubes, marinated with olive oil, served with shaved parmesan cheese, garlic and basil on a bed of arugula 5.95

GRIGLIATA AL FUNGI

Grilled portobello mushroom topped with sun dried tomatoes, garlic, arugula, roasted pine nuts, shaved parmesan cheese and virgin olive oil 7.95

GRIGLIATA DI POLENTA

Grilled polenta topped with gorgonzola cheese and mushrooms 6.95

CARPACCIO DI MANZO

Thinly sliced raw beef fillet mignon with virgin olive oil, capers, onions, dijon mustard and shaved parmesan cheese 8.95

GUAZETTO DO VONGOLE E COZZE

Clams and mussels steamed in garlic, wine, tomato and basil 9.95

INSALATA E ZUPPA

INSALATA PICOLLO

MISTA VERDE

Spring mix with tomatoes, virgin olive oil and raspberry vinegar 4.95

CESARE

Hearts of romaine lettuce with anchovies, grande panana cheese and croutons 6.95, Add chicken 3.50

CAPRESE

Sliced wine ripe tomatoes topped with fresh mozzarella cheese, pesto and virgin olive oil 7.95

INSALATA GRANDE

INSALATA SALMONE

Grilled fillet of salmon over a bed of organic mixed greens with grilled vegetables, avocado with balsamic vinaigrette 14.95

INSALATA SPINACHI

Baby spinach with mandarin, goat cheese, walnuts, and dried figs and honey-mustard dressing 9.95

INSALATA DI POLLO

Grilled chicken tenders served with organic mixed greens, with sauteed mushroom, tomatoes, and balsamic vinegar 9.95

INSALATA DI BISTECCA

Grilled hanger steak in a gorgonzola sauce over mixed greens with sauteed bell peppers and caramelized onions 14.95

INSALATA DI TONNO

Seared ahi tuna over with potatoes, green peas, carrots, dill and baby arugula 15.95

INSALATA PAPAYA

Chicken salad with carrots, celery and dried cranberries over a bed of papaya and baby arugula 9.95

ZUPPA

🌿 MINISTRONE DE VERDURE

Seasonal vegetable soup. Cup 4.50, bowl 5.95

ZUPPA DEL GIORNO

Please ask your server about today's special soup

PRIMI PIATTI

PENNE CON POLLO

Pasta with chicken breast, cherry tomatoes, artichokes, green peas, and sundried tomatoes 10.95

LINGUINI CON GAMBERI

Pasta with tiger prawns in a fresh tomatoes, mushrooms, in a white wine and garlic sauce 12.95

LINGUINI CON VONGOLE E COZZE

Pasta offered with clams or mussels, served with your choice of white wine or marinara sauce 12.95

🌿 MEZZALUNA

Homemade half moon shape pasta stuffed with chicken, veal and fennel, in a vodka-cream sauce with topped pancetta 11.95

RIGATONI BOLOGNESE

Pasta with homemade meat sauce, mushrooms, green peas and asparagus 11.95

🌿 CAPELLINI AL POMODORO NATURALE

Angel hair pasta with fresh tomato, garlic, basil, extra virgin olive oil and marinara sauce 8.95

RAVIOLI CON GRANCHIO

Homemade ravioli stuffed with Dungeness crab meat, in a champagne - cream sauce, with cherry tomatoes, capers and green onions 14.95

🌿 TRIANGOLI

Homemade pasta stuffed with ricotta cheese and spinach in a cream of tomato-sage sauce 10.95

🌿 FETTUCCINE VEGETALI MISTO

Pasta with roasted tomatoes, grilled eggplant, portobello mushroom, shallots, and garlic-olive oil sauce 9.95

🌿 GNOCCHI GORGONZOLA

Homemade potato dumplings with gorgonzola cheese and pear served in a cream sauce 11.95

🌿 FUSILLI ALA RUSTICA

Corkscrew pasta with diced tomatoes, capers, calamata olives, basil, garlic and pecorini cheese 9.95

Our fresh pastas are made on site and dry pastas imported from Italy.

SECONDI PIATTI

VITELLO E LIMONE

Free range veal scallopini with capers, lemon and white wine sauce 14.95

POLLO CARCIOFI

Sauteed breast of chicken with hearts of baby artichokes, mushrooms a touch of white truffle oil 12.95

POLLO SPEDINI

Grilled chicken tenders skewered with bell pepper and onions, served with herb vinaigrette and soft polenta 10.95

RISOTTO CON VEGETALI

Italian arborio rice with fresh seasonal vegetables 12.95

🌿 Vegetarian item

We bake all of our breads from scratch each day and use the finest Italian olive oil.