

LUNCH MENU

APPETIZERS

MOZZARELLA ROMANA \$18

House-made mozzarella dipped in egg, lightly breaded, served with tomato sauce

TUNA TARTAR \$20

Fresh tuna with olive, capers, and sun-dried tomatoes tapenade, mango tartare, avocado on top, and delicious crispy wonton crostini

CALAMARI & ZUCCHINI \$20

Deep-fried rings of calamari and French fried zucchini served with spicy marinara

MEATBALLS & RICOTTA \$18

American grass-fed beef and pork meatballs mixed with Parmigiano and pecorino in a savory tomato sauce, topped with ricotta

ANTIPASTO TOSCANO \$26

Italian variety cold cut, imported cheese, Italian olive miste, peperoncini, dried fruit, shaved artichokes alla crudiola

ADD TO YOUR DISH

Mozzarella or Burrata \$10

Buffalo Mozzarella \$10

Focaccia Rosemary \$6

Chicken \$6

Chopped Shrimp \$7

Grilled Salmon 5oz \$15

Jumbo Shrimp \$7/ea

MOZZARELLA BAR

select your style

- home made mozzarella
- buffalo mozzarella
- burrata

PROSCIUTTO DI PARMA \$20

sliced prosciutto, topped with arugula

CAPRESE STYLE \$20

sliced tomato and basil pesto

SALADS

TRADITIONAL CAESAR SALAD \$14

Classic romaine lettuce leaves and hearts tossed in our homemade Caesar dressing and topped by broiled seasoned croutons and Parmigiano cheese

TUSCAN SALAD \$19

Arugula, baby shrimp, smoke salmon, boiled egg, walnuts, calamata olive, brie cheese, grape tomato, olive oil lemon dressing

FIOR DI LATTE \$19

Romaine lettuce, baby arugula, fresh mozzarella, avocado, boiled egg, sweet corn, heart of palm, grape tomato, olive oil vinaigrette

BEET SALAD \$16

Roasted beets with goat cheese, toasted walnuts, mixed greens and balsamic vinegar

FROM THE OVEN

CHICKEN FLATBREAD \$18

A light thin crust, rolled by hand, topped with a touch of marinara sauce, diced grilled chicken, roasted bell peppers and mozzarella cheese

SHRIMP FLATBREAD \$19

A light thin crust made by hand, baked in our oven topped with chopped shrimp, spinach, goat cheese, a touch of marinara sauce and drizzled with extra virgin olive oil

FLATBREAD BRUSCHETTA \$18

fresh chop marinated tomato and basil on top

FOCACCIA RIPIENA \$19

Prosciutto di parma, mozzarella, arugula, parmesan crust

CARPACCIO

SALMON CARPACCIO \$19

Fresh paper-thin raw salmon, topped with arugula and Parmigiano, drizzled with extra virgin olive oil and chopped tomato dressing

BEEF CARPACCIO \$18

Cured raw paper-thin slices of beef, topped with arugula, parmigiano, drizzled with extra virgin olive oil and chopped tomato dressing

MAIN COURSE

PASTA

FETTUCCINE ALFREDO \$25

Fettuccini pasta tossed in a delicate butter cream sauce, topped with parmigiano reggiano

SPAGHETTI BOLOGNESE \$25

Spaghetti pasta in a homemade pork & beef sauce, topped with parmigiano

GNOCCHI 4 FORMAGGI \$27

Gnocchi made with flour and potato tossed in a cream sauce with gorgonzola, parmigiano, ricotta and fontina cheese

LINGUINE ALLA VONGOLE \$28

Flat thin pasta tossed with fresh clams, garlic, extra virgin olive oil in a tomato sauce or white clam sauce

PENNETTE ALLA VODKA \$29

Penne pasta tossed in a velvety creamy sauce with a touch of marinara tomato sauce and vodka

RAVIOLI OLIVIA \$26

Homemade round pasta filled with a delicate ricotta cheese mousse and spinach, served in a cream sauce and a touch of tomato

LINGUINE FRUTTI DI MARE \$31

Flat thin pasta served with an array of fresh seafood in a delicate tomato sauce or white white sauce

CAPELLINI SCAMPI \$35

3 jumbo shrimp, chop baby shrimp, roast garlic white wine lemon sauce, fresh Italian parsley

PAPPARDELLE AI FUNGHI \$28

Sautéed Mushroom on black truffle butter cream sauce, cascade of pecorino Romano

STEAK

12OZ. NEW YORK STEAK TAGLIATA ARUGULA \$58

Fresh shaved artichokes, slice parmigiano, grape tomatoes with olive oil and lemon dressing

12OZ. SKIRT STEAK \$48

Served with truffle fries and chimmichurri sauce

CHICKEN

POLLO PARMIGIANA \$28

Organic breast of chicken lightly breaded in a delicate tomato sauce and topped with fresh mozzarella and parmigiano cheese, served with a side of angel hair pasta in our marinara sauce

POLLO MILANESA \$27

Served with spring mixed greens with radicchio, arugula, frisee, and cherry tomatoes, caressed in a balsamic vinaigrette

POLLO MARSALA \$29

Breast of organic chicken lightly sautéed, tossed in a mixed mushroom Marsala wine sauce, with a touch of demi-glace sauce, served with vegetable of the day

POLLO PICCATA \$29

Organic chicken in a white wine lemon butter caper sauce, served with vegetable of the day

FISH

BRANZINO GRILL \$32

Grilled Mediterranean Bass with vegetables of the day

SALMON GRILL \$30

10 oz. fresh Alaskan salmon grilled with vegetables of the day

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness especially if you have certain medical condition