

Lunch Menu

Monday – Friday
11:00 am – 4:00 pm

First Plates

<i>Soup of the Day</i>	6.	<i>Pasta Fagioli</i>	6.
<i>House Salad</i>	6.	<i>Fried Calamari</i>	11.

Sandwich and Panini

<i>Meatball & Pepper Ciabatta</i>	9.	<i>Tomato & Fresh Mozzarella Panini</i>	12.
Marinara, roasted sweet peppers & provolone		Prosciutto di Parma, vine ripe tomato & basil pesto	
<i>Chicken Sandwich</i>	10.	<i>Lobster Melt</i>	18.
Grilled chicken, bacon, tomato, spinach & basil mayo		Lobster meat, garlic butter, Fontina cheese & arugula	
<i>Sausage Panini</i>	12.		
Sausage patty, broccoli rabe, fresh tomato			

Pasta

<i>Gnocchi Alfredo</i>	12.	<i>Ravioli Pomodoro</i>	12.
<i>Baked Penne with Meat Sauce</i>	14.	<i>Fettuccine Carbonara</i>	14.
<i>Linguini & Meatballs</i>	14.	<i>Chicken Pappardelli</i>	16.
<i>Linguini & Clam Sauce</i>	18.	<i>Scallop Risotto</i>	21.
(red or white)			

Grilled Pizza

<i>Margherita</i>	12.	<i>Chicken Parmigiana Pizza</i>	15.
Fresh tomato, basil pesto, mozzarella cheese		Chicken cutlet, marinara and mozzarella cheese	
<i>White Pie</i>	12.	<i>Shrimp Scampi</i>	17.
Anchovies, garlic, cured tomatoes, ricotta, cracked pepper & arugula		Roasted garlic, capers, sundried tomatoes, white beans, provolone	
<i>Pepperoni</i>	14.		
Marinara sauce, sliced pepperoni, fresh mozzarella & goat cheese			

Entrée Salads

Salmon Salad Spiced rubbed salmon , spinach, barley, lentils, roasted garlic lemon aioli	16.	Sea Scallop Grilled scallops on baby green beans and tomato wedge salad with Salsa Verde'	18.
Blackened Shrimp Beets, green beans, greens, sherry vinaigrette, pistachio crusted goat cheese	18.	Pan Seared Tuna Over lemon dressed arugula with eggplant caponata topped with citrus aioli	18.

Create your own Entrée Salad

Wedge Salad – romaine, red onions, bacon, Kalamata olives, grape tomato & gorgonzola dressing	12.
Classic Caesar – traditional Caesar dressing with romaine lettuce, croutons & Romano cheese	10.
Tomato Mozzarella Salad – tomato wedges with red wine vinaigrette and fresh mozzarella	12.

Add To Above Salad

Fried Calamari	4.	Grilled Chicken	5.	Grilled Salmon	6
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Simply Grilled

(Served over sautéed broccoli rabe and roasted garlic)

Chicken Breast	15.	Sausage Links	15.
Salmon Fillet	16.	Tenderloin Steak	18.

Classics

Sole San Marsano	18.	Veal Parmigiana	17.
Veal Marsala	17.	Eggplant Parmigiana	12.
Tenderloin Tips	16.	Chicken Parmigiana	15.
Veal Saltimbocca	17.	Chicken Saltimbocca	15.

[Thoroughly cooked meat, poultry, shellfish & eggs reduce the risk of food borne illness.]

[We reserve the right to add 18% gratuity to parties of 6 or more.]