

## **LUNCH PRE-FIXED MENU 23.95**

### **APPETIZERS SERVED FAMILY STYLE**

#### **CAVOLFIORE ARROSTO**

Roasted cauliflower, Calabrian chili lemon capers herbs sauce.

#### **POLPETTE**

Beef, veal & pork, meatballs, tomato sauce, soft polenta.

#### ***PIZZA MARGARITA***

Tomato sauce, mozzarella, basil.

### **CHOOSE YOUR ENTRÉE**

#### **INSALATA CAESAR CON POLLO**

Grilled chicken breast, romaine lettuce, croutons, shaved parmesan cheese, parmesan dressing.

#### ***RISOTTO FUNGHI MISTI***

Mixed wild mushrooms and chopped black truffle butter.

#### ***CAVATELLI VODKA***

Tomato vodka cream sauce, prosciutto, and asparagus.

#### ***PETTO DI POLLO DEL VESUVIO***

Chicken breast, potato wedges, peas, garlic white wine sauce.

### **CHOOSE YOUR DESSERT**

#### ***TIRAMISU***

Ladyfinger cookies, espresso, Kahlua, mascarpone cheese, cocoa powder.

#### ***BISCOTTI***

Twice backed almonds and golden raisins Italian cookies.

**Add soda, lemonade, ice tea, coffee or hot tea \$4.00 per person.**

## **LUNCH PRE-FIXED MENU 27.95**

### **APPETIZERS SERVED FAMILY STYLE**

#### **CALAMARI FRITTI**

Crispy Fried calamari, herbs, lemon, marinara.

#### **CAVOLFIORE ARROSTO**

Roasted cauliflower, Calabrian chili lemon capers herbs sauce.

#### **POLPETTE**

Beef, veal & pork, meatballs, tomato sauce, soft polenta.

#### ***PIZZA MARGARITA***

Tomato sauce, mozzarella basil

### **CHOOSE YOUR ENTRÉE**

#### **INSALATA CAESAR CON POLLO**

Grilled chicken breast, romaine lettuce, croutons, shaved parmesan cheese, parmesan dressing.

#### ***MACCHERONI BOLOGNESE***

Traditional meat sauce + ricotta cheese.

#### **GNOCCHI AVANZARE**

Cherry tomatoes, asparagus, arugula, mushrooms, green onions and black truffle butter.

#### ***SALMONE ALLA GRIGLIA***

Grilled Scottish salmon served with asparagus, heirloom cherry tomato basil relish and aged balsamic.

#### ***MELANZANA ALLA PARMAGIANA***

Lightly breaded eggplant, pan-fried, mozzarella and parmesan cheese, marinara, served with pasta.

#### ***PETTO DI POLLO DEL VESUVIO***

Chicken breast, potato wedges, peas, garlic white wine sauce.

### **CHOOSE YOUR DESSERT**

#### ***TIRAMISU***

Ladyfinger cookies, espresso, Kahlua, mascarpone cheese, cocoa powder.

#### ***CANOLI***

Ricotta cheese, pistachios, chocolate chips, candied citrus zest.

#### ***BISCOTTI***

Twice baked almonds and golden raisins Italian cookies.

**PRI-FIXE DINNER MENU 32.95**

**APETIZERS SERVED FAMILY STYLE**

**CALAMARI FRITTI**

Crispy Fried calamari, herbs, lemon, marinara.

**CAVOLFIORE ARROSTO**

Roasted cauliflower, Calabrian chili lemon capers herbs sauce.

**POLPETTE**

Beef, veal & pork, meatballs, tomato sauce, soft polenta.

***PIZZA MARGHARITA***

Tomato sauce, mozzarella and basil

**CHOOSE YOUR ENTREE**

**TAGLIOLINI FRUTTI DI MARE**

Clams, mussels, shrimp, calamari, bay scallops and light tomato-garlic sauce.

**PAPARDELLE CON SUGO DI CINGHIALE**

Slow braised wild boar shoulder ragu.

**RAVIOLI FUNGHI E VITELLO**

Ricotta cheese stuffed pasta, tossed with Wild mixed mushrooms sauce and veal meatballs.

**RISOTTO FUNGHI MISTI**

Mixed mushrooms and chopped black truffle butter.

**SALMONE ALLA GRIGLIA**

Grilled Scottish salmon, served with asparagus and heirloom cherry tomato relish.

**PETTO DI POLLO ALLA PARMIGIANA**

Breaded pan-fried chicken breast, marinara, and mozzarella, parmesan,  
with pasta.

served

**CHOOSE YOUR DESSERT**

**TIRAMISU**

Ladyfinger cookies, espresso, Kahlua, mascarpone cheese, cocoa powder.

**CANOLI**

Ricotta cheese, pistachios, chocolate chips, candied citrus zest.

**PANNA COTTA**

Coconut Italian eggless custard with raspberry

**PRE-FIXE DINNER MENU 39.95**

**APPETIZERS SERVED FAMILY STYLE**

**FRITO MISTO**

Crispy fried calamari, bay scallops, shrimp, zucchini, herbs, lemon, and Marinara.

**CAVOLFIORRE ARROSTO**

Roasted cauliflower, Calabrian chili lemon capers herbs sauce.

**SALSICCIA E PEPERONI**

Italian sausage, bell peppers, portabella mushrooms, potatoes, onions, garlic, and light tomato sauce.

**POLPETTE**

Beef, veal & pork meatballs, soft polenta, marinara.

**PIZZA MARGARITA**

Tomato sauce, mozzarella, basil.

**CHOOSE YOUR ENTREE**

**TAGLIOLINI FRUTI DI MARE**

Clams, mussels, shrimp, calamari, bay scallops and light tomato-garlic sauce.

**PAPARDELLE CON SUGO DI CINGHIALE**

Slowly braised wild boar ragu.

**RAVIOLI FUNGHI E VITELLO**

Ricotta cheese stuffed pasta, tossed with Wild mixed mushrooms sauce and veal meatballs.

**RISOTTO FUNGHI MISTI**

Mixed wild mushrooms and chopped black truffle butter.

**SALMONE ALLA GRIGLIA**

Grilled Scottish salmon, served with asparagus and heirloom cherry tomato relish.

**BRACCIOLE**

Slow braised rolled boneless beef short ribs, roasted cauliflower puree, & spinach.

**PETTO DI POLLO ALLA PARMAGIANA**

Lightly breaded chicken breast, pan-fried, tomato sauce, mozzarella & parmesan, basil, served with pasta.

**VITELLO AL LIMONE**

Sautéed veal, served with sautéed spinach, potatoes and lemon-butter caper sauce.

**CHOOSE YOUR DESSERT**

**TIRAMISÚ**

Ladyfinger cookies, espresso, Kahlua, mascarpone cheese, cocoa powder.

**CANNOLI**

Ricotta cheese, pistachios, chocolate chips, candied citrus zest.

**PANNA COTTA**

Coconut Italian eggless custard with raspberry sauce.

**TORTA DI CIOCCOLATO**

Triple chocolate cake, Vanilla gelato, and chocolate sauce.

**PRI-FIXE DINNER MENU 52.95**

**APPETIZERS SERVED FAMILY STYLE**

**FRITTO MISTO**

Crispy fried calamari, bay scallops, shrimp, zucchini, herbs, lemon, and marinara.

**CAVOLIORE ARROSTO**

Roasted cauliflower, Calabrian chili lemon capers herbs sauce.

**SALSICCIA E PEPERONI**

Italian sausage, bell peppers, portabella mushrooms, potatoes, onions, garlic, and light tomato sauce.

**POLPETTE**

Beef, veal & pork meatballs, soft polenta and marinara.

**PIZZA MARGARITA**

Tomato sauce, mozzarella, basil.

**CHOOSE YOUR ENTREE**

**TAGLIOLINI FRUTI DI MARE**

Clams, mussels, shrimp, calamari, bay scallops and light tomato-garlic sauce.

**RAVIOLI FUNGHI E VITELLO**

Ricotta cheese stuffed pasta, tossed with Wild mixed mushrooms sauce and veal meatballs.

**PAPARDELLE CON SUGO DI CINGHIALE**

Slowly braised wild boar ragu.

**SALMONE ALLA GRIGLIA**

Grilled Scottish salmon, served with asparagus and heirloom cherry tomato relish.

**BRACCIOLE**

Slow braised beef short ribs, roasted cauliflower puree, & spinach.

**PETTO DI POLLO ALLA PARMAGIANA**

Lightly breaded chicken breast, pan-fried, tomato sauce, mozzarella & parmesan, basil, served with pasta.

**VITELLO AL LIMONE**

Sautéed veal, Spinach, potatoes, lemon butter caper sauce.

**BISTECCA**

Ribeye steak, potato wedges.

**CHOOSE YOUR DESSERT**

**TIRAMISU**

Ladyfinger cookies, espresso, Kahlua, mascarpone cheese, cocoa powder.

**PANNA COTTA**

Mango and coconut eggless custard with mango sauce.

**CANOLI**

Ricota cheese, pistachios, chocolate chips, candied citrus zest.

**TORTA DI CIOCCOLATO**

Triple chocolate cake, Vanilla gelato, and chocolate sauce.