

# Lunch

## CHARCUTERIE

**CHARCUTERIE FOR TWO** \$29  
Selected Assortment of Imported Meats and Cheeses

## SALADS

**CAPRESE SALAD** \$18  
Bufala Mozzarella, Heirloom Tomatoes, Basil Oil, Balsamic Glaze

**CRISPY PROSCIUTTO SALAD** \$15  
Arugula, Mixed Greens, Crispy Prosciutto, Enoki Mushrooms, Champagne Honey Mustard Dressing  
*Add Chicken +7*  
*Add Shrimp +9*

**CAESAR SALAD\*** \$16  
Romaine, Parmesan, Garlic Croutons, Caesar Dressing  
*Add Chicken +7*  
*Add Shrimp +9*

**TRICOLORE SALAD** \$16  
Endives, Arugula, Frisee, Roasted Pears, Caramelized Walnuts, Blue Cheese Crumble, Balsamic Glaze

**BEEF CARPACCIO\*** \$10  
Beef Tenderloin, Arugula, Shaved Parmesan, Lemon Dressing, Truffle Oil

## SOUP

**SOUP OF THE DAY** MP

## HOT APPETIZERS

**BLACK MUSSELS** \$16  
Black Mussels, White Wine, Garlic, Light Marinara Sauce

**SALMON\*** \$31  
Lemon Butter, Sun Dried Tomatoes & Artichoke Sauce, Parsley, Celery, Root Puree, French Beans

**PROSCIUTTO ARUGULA** \$21  
Prosciutto San Daniele, Arugula, Mozzarella

**PIZZA BIANCA** \$21  
Mozzarella and Bufala, Truffle Oil, Arugula

**HOT SOPPRESSATA** \$21  
Soppressata Picante, Shiitake Mushrooms, Calabrian Chili Drizzle, Mozzarella

**GELATO TRIO** \$11  
*Vanilla, Chocolate, Strawberry*

**TRIPLE CHOCOLATE MOUSSE CAKE** \$12  
*Decadent three layer cake with strawberry sauce*

## PASTAS

**CAPPELLINI** \$18  
Angel Hair, Fresh Tomato, Garlic, and Basil  
*Add Chicken +7*  
*Add Shrimp +9*  
*Gluten Free +2*

**PAPPARDELLE PESTO** \$17  
Pappardelle with Basil Pesto  
*Add Chicken +7*  
*Add Shrimp +9*

**RIGATONI BOLOGNESE** \$24  
Rigatoni, All Beef Bolognese

**RIGATONI VODKA** \$23  
Rigatoni, Vodka Pink Sauce, Mildly Spicy Italian Sausage

**LINGUINE FRUTTI DI MARE** \$27  
Linguine, Clams, Mussels, Shrimp, Calamari, Marinara  
Light Calabrian Chili

**SPAGHETTI CARBONARA** \$28  
Spaghetti, Egg, Parmesan, Pancetta

## PANINIS

*Includes a side of mixed greens with tomato, shaved parmesan, and balsamic*

**PROSCIUTTO PANINI** \$16  
Prosciutto San Daniele, Fontina, Arugula

**CHICKEN PANINI** \$16  
Chicken, Arugula, Sundried Tomato Mayo, Pepperjack Cheese

**CAPRESE PESTO PANINI** \$16  
Tomato, Bufala Mozzarella, Basil Pesto, Sundried Tomato

## ENTRÉES

**VEAL PARMESAN** \$32  
Pounded Thin and Breaded Veal with Side of Angel Hair Marinara

## PIZZA

**MARGHERITA** \$18  
Tomatoes, Basil, Mozzarella

**PEPPERONI AND SAUSAGE** \$21  
Pepperoni, Mildly Spicy Italian Sausage, Mozzarella

**PORCHETTA** \$22  
Porchetta, Caramelized Onions, Truffle Oil, Mozzarella

## DESSERT



ITALIAN BISTRO & BAR

*\*Thoroughly cooking goods of animal origin such as beef, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify your server if any person in your party have special dietary restrictions due to a food allergy or intolerance*