



# Lunch

## Appetizers and Salads

<b>Soup</b> italian wedding, chicken broth, meatballs, ditalini pasta, kale	7
<b>Crispy Calamari</b> pepperoncini & olives, parmesan, spicy marinara	10
<b>Antipasto</b> imported meats and cheeses, cured olives, Chef's selection of vegetables	12
<b>Bruschetta</b> ciabatta crostini, vine ripened tomatoes, radish, pickled onion, peruvian sweet peppers	9
<b>Diver Scallops</b> pomegranate & roasted parsnip purees, watermelon radish, fresh herbs, balsamico	11
<b>Locally Grown Lettuces</b> shaved radish, carrots & asparagus, white balsamic vinaigrette	8
<b>Caprese</b> heirloom tomatoes, hand pulled mozzarella, wild arugula, balsamic & basil oil	9
<b>Caesar</b> red & green romaine, parmesan cheese, brioche croutons, creamy garlic dressing	9
<b>Kale &amp; Figs</b> gorgonzola dolce, marcona almonds, roasted shallots, white pear vinaigrette	9
<b>Roasted Golden Beets</b> strawberries, herb salad, rhubarb puree, lemon vinaigrette	9
<b>Watermelon &amp; Feta</b> heirloom grape tomatoes, micro greens, basil oil, balsamic reduction	9

## Panini *served with pasta salad, local lettuces or seasoned fries*

<b>Muffaletta</b> pepperoni, genoa salami, provolone, olive tapenade, roasted bell peppers, mustard	10
<b>Turkey</b> roasted artichoke & arugula pesto, pancetta, divina tomatoes	10
<b>Chicken Parmesan</b> mozzarella, crispy chicken, fresh basil, pomodoro sauce	10
<b>Bistecca</b> smoked angus beef, fontina cheese, garlic aioli, arugula	11
<b>Vegetarian Meatball</b> chickpea & mushroom meatballs served open faced, peppers, onions & marinara	10

## Pizza

<b>Margherita</b> house-made mozzarella, heirloom tomatoes, basil	13
<b>Italian Sausage</b> roasted peppers, caramelized onions, italian cheeses	14
<b>Spicy Shrimp</b> spinach, tomato pesto, mozzarella, pepperoncinis	14
<b>Pepperoni</b> plum tomato sauce, italian cheeses	14
<b>Prosciutto &amp; Caramelized Onions</b> balsamic, goat cheese spread, arugula, parmesan cheese	14

## Pasta

<b>Tagliatelle</b> traditional bolognese sauce, ground beef & pork, touch of cream, parmesan	7/14
<b>Fettuccine</b> grilled chicken, alfredo sauce, garlic, pecorino romano	8/15
<b>Spaghetti</b> oversized meatballs, marinara sauce, house-made ricotta	8/15
<b>Pappardelle</b> lump crab, shaved asparagus, parmigiano, lemon, cream	8/16
<b>Linguini</b> shrimp, scallops, clams, mussels, white wine, tomatoes, butter, basil	9/17
<b>Mac &amp; Cheese</b> rock shrimp, gouda, fontina, mozzarella, crispy prosciutto	14

## Entrées

<b>Diver Scallops</b> seared crispy, spring vegetable risotto, sweet pea puree	25
<b>Brick Oven Chicken</b> rosemary & lemon, seasonal vegetables, mashed potatoes, pan jus	19
<b>Grilled Salmon</b> black garlic glaze, lemon & thyme roasted tomato orzo, sautéed spinach	20
<b>Beef Tenderloin Tips</b> chianti braised gnocchi, seasonal vegetables, marsala sauce	24

### Express Lunch \$13

Soup or Locally Grown Lettuces  
& Tagliatelle or Spaghetti