



Lunch

Appetizers and Salads

Soup fresh San Marzano tomato, cream, Italian herbs, fresh basil, crostini	8
Crispy Calamari fried lemons, shishito & pepperoncini, parmesan, spicy marinara & lemon basil aioli	11
Antipasto imported meats and cheeses, Chef's selection of vegetables	13
Warm Artichoke Dip roasted artichoke, spinach & peppers, cheese fondue, crostini	11
Diver Scallops butternut squash & prickly pear purees, warm Brussels sprout & pancetta salad	12
Locally Grown Lettuces shaved root vegetables, radishes, apple cider vinaigrette	9
Caprese vine ripe tomatoes, hand pulled mozzarella, wild arugula, balsamic & basil oil	10
Caesar red & green romaine, parmesan cheese, brioche croutons, creamy garlic dressing	10
Kale & Figs gorgonzola dolce, Marcona almonds, roasted shallots, white pear vinaigrette	10
Roasted Beets red, golden & candy striped beets, goat cheese, herbed creme fraiche	10
Spinach & Radicchio shaved fennel, green grapes, shaved manchego, candied pecans, maple-balsamic vinaigrette	10

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

Italian Hoagie salami, capriocola ham, pepperoni, spicy relish, lettuce, tomatoes, provolone	11
Turkey cherry pesto, pancetta, arugula lettuce, Divina tomatoes	11
Chicken Parmesan mozzarella, crispy chicken, fresh basil, Pomodoro sauce	11
Bistecca smoked angus beef, fontina cheese, garlic aioli, arugula	12
Vegetarian Meatball chickpea & mushroom meatballs served open faced, peppers, onions & marinara	11

Pizza

Margherita house-made mozzarella, roasted garlic spread, vine ripened tomatoes, basil	14
Italian Sausage roasted peppers, caramelized onions, Italian cheeses	15
Spicy Shrimp spinach, tomato pesto, mozzarella, pepperoncini	15
Pepperoni plum tomato sauce, Italian cheeses	15
Short Rib smoked gouda sauce, caramelized onions, wild mushrooms, Peruvian sweet peppers	15

Pasta

Tagliatelle traditional bolognese sauce, ground beef & pork, touch of cream, parmesan	8/15
Fettuccine grilled chicken, alfredo sauce, garlic, pecorino romano	9/16
Spaghetti oversized meatballs, marinara sauce, house-made ricotta	9/16
Pappardelle lump crab, shaved asparagus, parmigiano, lemon, cream	9/17
Ravioli pumpkin filled pasta, roasted pear, arugula, gorgonzola cheese sauce, fig reduction	9/16
Mac & Cheese pork belly, fontina, parmigiana, crispy pancetta	17

Entrées

Diver Scallops seared crispy, butternut squash risotto, roasted root vegetables	27
Brick Oven Chicken thyme & lemon, seasonal vegetables, mashed potatoes, pan jus	21
Grilled Salmon black garlic glaze, lemon & thyme roasted tomato tri-colored orzo, sautéed spinach	22
Beef Tenderloin Tips chianti braised gnocchi, seasonal vegetables, marsala sauce	25

Express Lunch \$14

Soup or Locally Grown Lettuces
& Tagliatelle or Spaghetti