



# Lunch

## Appetizers and Salads

<b>Soup</b> fresh San Marzano tomato, cream, Italian herbs, fresh basil, crostini	7
<b>Crispy Calamari</b> fried lemons, shishito & pepperoncini, parmesan, spicy marinara & lemon basil aioli	10
<b>Antipasto</b> imported meats and cheeses, cured olives, Chef's selection of vegetables	12
<b>Warm Artichoke fondue</b> roasted artichoke, spinach & peppers, cheese fondue, crostini	10
<b>Diver Scallops</b> butternut squash & prickly pear purees, warm Brussels sprout & pancetta salad	11
<b>Locally Grown Lettuces</b> shaved root vegetables, radishes, apple cider vinaigrette	8
<b>Caprese</b> vine ripe 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 Beets</b> red, golden & candy striped beets, goat cheese, herbed creme fraiche	9
<b>Spinach &amp; Radicchio</b> shaved fennel, green grapes, shaved manchego, candied pecans, maple-balsamic vinaigrette	9

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

<b>Italian Hoagie</b> salami, capricola ham, pepperoni, spicy relish, lettuce, tomatoes, provolone	10
<b>Turkey</b> cherry pesto, pancetta, arugula lettuce, 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, pepperoncini	14
<b>Pepperoni</b> plum tomato sauce, Italian cheeses	14
<b>Short Rib</b> smoked gouda sauce, caramelized onions, wild mushrooms, Peruvian sweet peppers	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>Ravioli</b> pumpkin filled pasta, roasted pear, arugula, gorgonzola cheese sauce, fig reduction	8/15
<b>Mac &amp; Cheese</b> pork belly, fontina, parmigiana, crispy pancetta	15

## Entrées

<b>Diver Scallops</b> seared crispy, butternut squash risotto, roasted root vegetables	25
<b>Brick Oven Chicken</b> thyme & lemon, seasonal vegetables, mashed potatoes, pan jus	19
<b>Grilled Salmon</b> black garlic glaze, lemon & thyme roasted tomato tri-colored 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